

Foodnity Recipes

Perfect Deviled Eggs – 12 Flavor Ideas

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Core Ingredients

- [ ] 8 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp lemon juice
- [ ] ¼ tsp paprika + extra for garnish
- [ ] Salt and freshly ground black pepper to taste

Flavor Variations (choose any)

- [ ] 1 ripe avocado, mashed (avocado deviled eggs)
- [ ] ½ cup cooked bacon bits, crisped and crumbled (turkey ham substitute for bacon)
- [ ] 2 tsp chipotle mayo (elote-style)
- [ ] 1 tbsp finely chopped pickles (pickled variation)
- [ ] 2 tbsp grated Parmesan and 1 garlic clove, minced (garlic-parmesan)
- [ ] ¼ cup cooked potato salad, finely diced (potato-salad twist)

Instructions

1. Place the eggs in a single layer in a saucepan, cover with cold water, bring to a boil, then turn off the heat and let sit 10 minutes.
2. Drain and transfer the eggs to an ice bath; cool for 5 minutes, then gently tap and peel the shells.
3. Slice each egg lengthwise, remove yolks to a bowl, and set whites on a serving platter.
4. Mash the yolks with mayonnaise, mustard, lemon juice, paprika, salt, and pepper until smooth. classic deviled eggs.
5. Pipe or spoon the mixture back into the egg whites. Top each with a garnish of your chosen variation, such as avocado deviled eggs or elote deviled eggs.

Nutrition per serving

120 kcal	6 g	2 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you notice a green ring around the yolk, it’s harmless; a gentle simmer helps avoid it.
- For extra silkiness, add a teaspoon of sour cream to the yolk mixture.
- Feel free to double the recipe for larger gatherings; the filling stores well.