

Foodnity Recipes

Simple Dill Pickle Deviled Eggs

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

Ingredients

Main Ingredients

- [ ] 6 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp dill pickle brine
- [ ] 1 tsp fresh dill, finely chopped
- [ ] 1 tsp lemon juice
- [ ] 1/4 tsp Dijon mustard
- [ ] Paprika for garnish
- [ ] Salt and pepper to taste

Instructions

1. Place eggs in a pot, cover with cold water, bring to a boil, then simmer 9 minutes; cool in ice water.
2. Peel eggs, slice in half lengthwise, gently remove yolks into a bowl.
3. Mash yolks with mayo, pickle brine, dill, lemon juice, mustard, salt, and pepper until smooth.
4. Pipe or spoon the mixture back into egg whites, then sprinkle with paprika and a small dill leaf.
5. Refrigerate for at least 20 minutes; serve chilled.

Nutrition per serving

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

Tips & notes

- If the yolk mixture feels too thick, add a drop more pickle brine or lemon juice.
- For extra crunch, top with a thin slice of dill pickle.
- Use a small offset spatula for neat filling if you don’t have a piping bag.