

Devilled Eggs



Getting Started

Preparation time: – 15 minutes

Cooking Time: – 10 minutes

Oven Temperature: – none

Ingredients

12 hard boiled eggs, peeled

½ cup whole-milk plain Greek yogurt

2 teaspoons yellow mustard

¼ teaspoon white pepper

2 tablespoons chopped fresh herbs, such as parsley, chives and tarragon, plus chopped chives for garnish

Paprika for garnish



Method

1. Cut the top third off eggs and pop out the yolks. Discard 2 yolks and the top third of the whites or reserve for another use (see Tip). Place the remaining 10 yolks in a bowl. Stand the egg whites upright in an egg carton.
2. Mash the yolks. Add yogurt, mustard, salt and pepper; mash until smooth. Add herbs and stir to combine. Transfer the yolk mixture to a piping bag fitted with a large tip or a sealable plastic bag and cut off the corner. Pipe the yolk mixture into the egg whites. Garnish with chives and paprika.
3. To make ahead: Refrigerate the devilled eggs for up to 1 day. (Prepare hard-boiled eggs up to 2 days in advance and refrigerate.)

Tip

Chop the extra hard-boiled egg yolks and whites and sprinkle them over salads