



Chef John's Deviled Eggs



Vegetarian



Gluten Free



Popular

READY IN



75 min.

SERVINGS



24

CALORIES



68 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 cup chives chopped
- ☐ 2 tablespoons cream cheese
- ☐ 2 teaspoons dijon mustard
- ☐ 12 large eggs
- ☐ 24 servings salt and ground pepper black to taste
- ☐ 0.3 cup mayonnaise
- ☐ 1 jalapeno red sliced into thin rings
- ☐ 1 tablespoon rice vinegar

- ☐ 0.5 teaspoon sriracha or to taste
- ☐ 3 tablespoons water
- ☐ 3 tablespoons sugar white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ pot
- ☐ spatula

Directions

- ☐ Place eggs in a large pot and cover with water. Bring to a simmer over high heat.
- ☐ Remove from heat, cover the pot and let sit for 17 minutes.
- ☐ Combine sugar and water in a saucepan and bring to a boil.
- ☐ Pour the warm sugar syrup over the pepper rings in a small bowl. Stir and set aside.
- ☐ Drain eggs and fill the pan with very cold water.
- ☐ Let eggs sit in cold water until they are cool enough to handle, about 15 minutes.
- ☐ Peel eggs and slice in half lengthwise.
- ☐ Remove yolks to a bowl and cover the egg white halves with a damp towel while you prepare the filling.
- ☐ Mash together egg yolks, cream cheese, mayonnaise, Sriracha sauce, and Dijon mustard with a spoon or spatula until just combined. Stir in rice vinegar until smooth. Season with salt and pepper to taste.
- ☐ Pipe filling into the egg shells.
- ☐ Top each egg with a ring of candied pepper and chopped chives. Chill for at least 20 minutes before serving.

Nutrition Facts



 **PROTEIN 19.68%**  **FAT 68.92%**  **CARBS 11.4%**

Properties

Glycemic Index:14.63, Glycemic Load:1.11, Inflammation Score:-1, Nutrition Score:2.8839130628368%

Flavonoids

Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 67.9kcal (3.4%), Fat: 5.15g (7.92%), Saturated Fat: 1.39g (8.71%), Carbohydrates: 1.92g (0.64%), Net Carbohydrates: 1.85g (0.67%), Sugar: 1.7g (1.89%), Cholesterol: 95.53mg (31.84%), Sodium: 66.04mg (2.87%), Alcohol: 0g (0%), Alcohol %: 0% (0%), Protein: 3.31g (6.61%), Selenium: 8.02µg (11.45%), Vitamin B2: 0.12mg (7.02%), Vitamin K: 6.31µg (6.01%), Phosphorus: 52.58mg (5.26%), Vitamin B5: 0.4mg (4.01%), Vitamin B12: 0.23µg (3.81%), Vitamin A: 177.92IU (3.56%), Vitamin D: 0.51µg (3.37%), Folate: 12.64µg (3.16%), Iron: 0.48mg (2.64%), Vitamin E: 0.38mg (2.55%), Vitamin B6: 0.05mg (2.38%), Zinc: 0.34mg (2.28%), Calcium: 16.71mg (1.67%), Vitamin C: 1.14mg (1.39%), Manganese: 0.03mg (1.25%), Potassium: 41.95mg (1.2%), Copper: 0.02mg (1.12%)