



Sriracha-and-Wasabi Deviled Eggs

 Vegetarian  Gluten Free  Dairy Free

READY IN



30 min.

SERVINGS



30

CALORIES



65 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 30 servings five-spice powder chinese
- 0.3 cup chives snipped
- 12 eggs
- 0.3 cup coarsely ginger fresh grated peeled
- 0.3 cup mayonnaise
- 0.5 cup sake
- 0.5 cup scallions chopped
- 2 cups soya sauce

- 1 tablespoon sriracha
- 10 star anise pods
- 0.3 cup sugar
- 2.3 teaspoons wasabi paste

Equipment

- bowl
- frying pan
- sauce pan
- knife
- plastic wrap
- pastry bag

Directions

- In a large saucepan, cover the eggs with cold water and bring to a boil; boil for 1 minute. Cover the saucepan, remove from the heat and let stand for 10 minutes.
- Meanwhile, in a medium saucepan, combine the soy sauce with the sake, star anise, chopped scallions, sugar and grated ginger.
- Add 1 cup of water and bring to a boil.
- Transfer the mixture to a heatproof bowl and let cool completely.
- Drain the water from the large saucepan and shake the pan gently to crack the eggs. Cool the eggs slightly under cold running water, then peel them under running water.
- Add the eggs to the soy mixture. Cover with plastic wrap and refrigerate the eggs for at least 4 hours.
- Drain the eggs and rinse lightly to remove any bits of scallion or ginger; pat dry. Using a slightly moistened thin, sharp knife, cut the eggs in half lengthwise. Gently pry the egg yolks into a medium bowl and mash with a fork. Stir the mayonnaise, Sriracha, wasabi and 3 tablespoons of the snipped chives into the mashed yolks.
- Transfer the mixture to a pastry bag fitted with a star or plain tip. Set the egg whites on a serving platter and pipe in the filling.

Sprinkle the deviled eggs with the remaining 1 tablespoon of chives and the Chinese five-spice powder and serve.

Nutrition Facts



PROTEIN 26.94% **FAT 47.99%** **CARBS 25.07%**

Properties

Glycemic Index:7.9, Glycemic Load:1.35, Inflammation Score:-1, Nutrition Score:3.5556521830351%

Flavonoids

Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

Nutrients (% of daily need)

Calories: 65.14kcal (3.26%), Fat: 3.32g (5.11%), Saturated Fat: 0.78g (4.89%), Carbohydrates: 3.9g (1.3%), Net Carbohydrates: 3.48g (1.27%), Sugar: 2.07g (2.3%), Cholesterol: 66.26mg (22.09%), Sodium: 913.02mg (39.7%), Alcohol: 0.64g (100%), Alcohol %: 1.79% (100%), Protein: 4.19g (8.38%), Selenium: 5.72µg (8.17%), Vitamin K: 7.27µg (6.92%), Iron: 1.22mg (6.77%), Vitamin B2: 0.11mg (6.54%), Phosphorus: 62.88mg (6.29%), Manganese: 0.12mg (6.02%), Vitamin B6: 0.07mg (3.71%), Vitamin B5: 0.35mg (3.47%), Vitamin B3: 0.69mg (3.43%), Folate: 12.88µg (3.22%), Magnesium: 11.92mg (2.98%), Vitamin A: 132.36IU (2.65%), Vitamin B12: 0.16µg (2.65%), Zinc: 0.39mg (2.57%), Potassium: 89.36mg (2.55%), Copper: 0.05mg (2.55%), Calcium: 24.08mg (2.41%), Vitamin D: 0.36µg (2.37%), Vitamin E: 0.26mg (1.72%), Fiber: 0.42g (1.67%), Vitamin C: 1.31mg (1.59%), Vitamin B1: 0.02mg (1.53%)