



Sriracha® Deviled Eggs



Vegetarian



Gluten Free



Dairy Free



Low Fod Map

READY IN



50 min.

SERVINGS



24

CALORIES



40 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 pinch cayenne pepper to taste
- ☐ 0.1 teaspoon mustard dry
- ☐ 12 eggs
- ☐ 2 tablespoons mayonnaise or as needed
- ☐ 24 servings salt to taste
- ☐ 1 pinch paprika smoked to taste
- ☐ 2 tablespoons sriracha chili sauce hot to taste

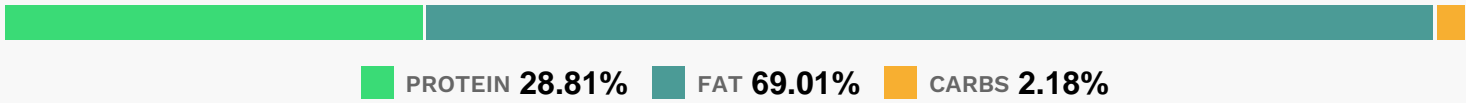
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ ziploc bags

Directions

- ☐ Place eggs in a saucepan; cover with water. Bring to a boil, remove from heat, and let eggs stand in hot water for 15 minutes.
- ☐ Remove eggs from hot water, cool under cold running water, and peel.
- ☐ Cut eggs in half lengthwise; place egg yolks in a small bowl. Mash yolks with a fork; stir mayonnaise, Sriracha sauce, dry mustard, and cayenne pepper into yolks until smooth; season with salt. Spoon yolk mixture into a resealable plastic bag; snip off one corner of the bag.
- ☐ Place egg whites cut-side up on a serving platter. Pipe the yolk mixture into egg white halves; sprinkle with smoked paprika. Refrigerate deviled eggs, covered, until ready to serve.

Nutrition Facts



Properties

Glycemic Index:4.04, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.2321739316635%

Nutrients (% of daily need)

Calories: 39.7kcal (1.98%), Fat: 2.98g (4.58%), Saturated Fat: 0.83g (5.17%), Carbohydrates: 0.21g (0.07%), Net Carbohydrates: 0.19g (0.07%), Sugar: 0.11g (0.12%), Cholesterol: 82.33mg (27.44%), Sodium: 261.1mg (11.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.8g (5.6%), Selenium: 6.81µg (9.72%), Vitamin B2: 0.1mg (6.01%), Phosphorus: 44.15mg (4.42%), Vitamin B5: 0.34mg (3.42%), Vitamin B12: 0.2µg (3.29%), Vitamin D: 0.44µg (2.95%), Vitamin A: 143.57IU (2.87%), Folate: 10.51µg (2.63%), Iron: 0.4mg (2.25%), Vitamin B6: 0.04mg (2.01%), Vitamin K: 2.03µg (1.93%), Zinc: 0.29mg (1.93%), Vitamin E: 0.28mg (1.9%), Calcium: 12.75mg (1.27%)