Mexican Street Corn Deviled Eggs

Ingredients

12 large eggs
2 Tbsp. neutral oil
1 (10-oz.) bag frozen corn, thawed, drained
Ice
1/4 cup mayonnaise
1/4 cup sour cream
1 tsp. finely grated lime zest
1 tsp. chili powder
1 tsp. finely chopped chipotle chiles in adobo sauce
1 tsp. kosher salt
1/4 cup crumbled cotija
1/4 cup fresh cilantro
1/4 cup crushed hot Cheetos (optional)

Directions

YIELDS: 24 PREP TIME: 15 MINS TOTAL TIME: 35 MINS

Step 1

Bring a large pot of water to a boil. (For 12 eggs, use about 4 qt. water.) Using a slotted spoon or tongs, gently lower eggs, one at a time, into water. Return to a boil, cover, and reduce the heat to medium-low. Cook for 12 minutes.

Step 2

Meanwhile, in a medium skillet over medium-high heat, heat oil until shimmering. Cook corn, stirring frequently, until browned, about 5 minutes.

Step 3

A few minutes before eggs are cooked, fill a large bowl with about 4 cups of ice and about 6 cups of water. Transfer eggs to ice bath. Let sit about 30 seconds.

Step 4

Keep the screen awake. I made it with the back of a spoon, tapping each egg and making sure to cover the entire shell. (Alternatively, you can tap and roll the eggs on a counter; keep in mind not to tap the eggs too hard!) Return cracked eggs to the ice bath and let sit 5 minutes. Peel eggs under a thin stream of cool running water, or peel while still in ice water.

Step 5

Slice eggs in half lengthwise. Scoop yolks into a food processor; reserve egg whites. Add mayonnaise, sour cream, lime zest, chili powder, chipotle chile, salt, and 1/2 cup corn to yolks. Blend until smooth.

Step 6

Transfer filling to a medium bowl. Fold in 1/2 cup corn kernels.

Step 7

Arrange reserved egg whites on a platter. Transfer the yolk mixture to a piping bag fitted with a large star tip. Pipe filling into egg whites.

Step 8

Top with cotija, cilantro, and remaining corn. Dust with hot Cheetos (if using). Refrigerate until ready to serve.

COMPLIMENTS OF delish