How To Make the Best Deviled Eggs Ever

Yields:

6 serving(s)

Total Time:

30 mins

Ingredients

6 large eggs, hard boiled

2 Tbsp. mayonnaise

1 tsp. fresh lemon juice

1 tsp. Dijon mustard

1/2 tsp. hot sauce

Kosher salt and pepper

Crumbled bacon, sliced scallions and chives, chopped parsley and dill, for serving

Directions

Step 1

Halve eggs lengthwise. Transfer yolks to small bowl and mash with mayonnaise, lemon juice, mustard, hot sauce, and 1/8 tsp each salt and pepper. Spoon into egg whites and sprinkle with toppings as desired.

NUTRITIONAL INFORMATION (per serving): About 110 calories, 8.5 g fat (2 g saturated), 6 g protein, 160 mg sodium, 1 g carbohydrates, 0 g fiber