
Curry Deviled Eggs

Total time: 45 min Yield: 8 people

Ingredients

12 large eggs
4 Tbsp mayonnaise
1 Tbsp cilantro (minced)
1/4 tsp cilantro (minced)
1/4 tsp Sriracha chili sauce
3 tsp mild curry powder
1/4 tsp salt
1/4 tsp pepper
cilantro leaves (optional)

Prep Time: 30 min Cooking Time: 15 min Total Time: 45 min

Instructions

To hard boil eggs, place the eggs in a pot of cold water covered by 1". Bring the eggs to a boil over medium-high heat, then cover with lid, remove from the heat and set aside 8 to 10 minutes. Remove the lid and scoop the eggs into ice water bath. Peel the eggs.

Cut the peeled eggs in half lengthwise. Carefully separate the yolks from the whites. Place the yolks into a mixing bowl and the egg whites onto a serving platter. Add the mayonnaise, minced cilantro, Sriracha, curry powder, salt and pepper to the egg yolks and mash together with a fork.

Fold down the top of a quart sized zip-top bag to keep it open and fill it with the egg yolk mixture.

Cut a small corner portion from one side of the bottom of the bag, making a pastry bag. Squeeze the filling into the center of the egg whites and garnish with cilantro if desired.

Enjoy immediately or chill for later — a perfect appetizer or a must have item on your Easter buffet!

Recipe brought to you by:

Chef Ryan Covert