

# DINNERLY

## 10 Minute Deviled Eggs

Party Platter



under 20min



2 Servings

### WHAT WE SEND

- 1 package hard boiled eggs<sup>3,7</sup>
- 2 oz mayonnaise<sup>3,6</sup>
- .35 oz Dijon mustard<sup>17</sup>
- ¼ oz everything bagel seasoning<sup>11</sup>
- 2 oz bread & butter pickles<sup>17</sup>
- ¼ oz smoked paprika

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

### ALLERGENS

Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



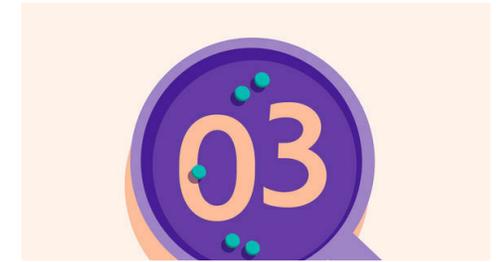
#### 1. Prep ingredients

Halve eggs lengthwise, then carefully scoop yolks into a medium bowl. Finely chop pickles.



#### 2. Make filling

Mash yolks with a fork, then stir in mayonnaise, mustard and chopped pickles. Season to taste with salt and pepper.



#### 3. Fill eggs

Divide egg yolk mixture evenly between egg whites. Sprinkle with everything bagel seasoning and smoked paprika. Enjoy!



4.



5.



6.