

Loaded Deviled Eggs

Creamy deviled eggs with a modern flair: rich yolk filling topped with crispy bacon bits, fresh chives, and a hint of smoked paprika. Perfect as an elevated, crowd-pleasing appetizer.


18 min

Total time

Easy

Difficulty

110

kcal / serving

Ingredients

- 1 large egg
- 1 teaspoon mayonnaise
- 1/4 teaspoon Dijon mustard
- 1/8 teaspoon white vinegar
- Salt and black pepper, to taste
- 1 teaspoon cooked bacon bits
- 1/2 teaspoon finely chopped chives
- Pinch of smoked paprika

Steps

- 1 Place the egg in a saucepan, cover with water, and bring to a boil. Simmer for 10 minutes, then transfer to ice water to cool completely.
- 2 Peel the egg and slice it in half lengthwise. Gently scoop out the yolk into a bowl.
- 3 Mash the egg yolk with mayonnaise, Dijon mustard, vinegar, a small pinch of salt, and black pepper until smooth and creamy.
- 4 Carefully spoon or pipe the yolk mixture back into the egg white halves.
- 5 Sprinkle the tops with crispy bacon bits, chopped chives, and a pinch of smoked paprika.
- 6 Serve chilled or at room temperature.