

Helergon Kitchen

Deviled Eggs: Classic Easy Brunch Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 large eggs, hard-boiled
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp lemon juice
- [ ] ¼ tsp smoked paprika, plus more for garnish
- [ ] 2 tbsp finely chopped chives
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Place the eggs in a saucepan, cover with cold water, bring to a gentle boil, then turn off the heat and let sit for 10 minutes.
2. Transfer eggs to an ice bath, peel, slice in half lengthwise, and gently remove the yolks, keeping the whites on a serving platter.
3. Mash the yolks with a fork, then stir in mayonnaise, mustard, lemon juice, paprika, salt, and pepper until the mixture is smooth and creamy.
4. Pipe or spoon the filling back into the egg white halves, sprinkle with extra paprika and chopped chives, and refrigerate until ready to serve.
5. Serve alongside a fresh side like cucumber salad for a bright contrast.

Nutrition per serving

120 kcal	6 g	2 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the filling feels too thick, add a tiny drizzle of milk or extra lemon juice.
- For a richer texture, blend the yolk mixture in a food processor for a few seconds.
- Garnish just before serving to keep the paprika from settling.