



JALAPENO DEVILLED EGGS

A spin on the old classic. This low carb, keto friendly, gluten free appetizer or snack can be made as spicy or as mild as you like.



EASY



15 MINS



11 MINS



6

Ingredients

- 6 eggs
- 2 tbsp mayonnaise
- 2 tsp jalapenos, chopped
- 2 tsp jalapeno pickle juice
- 3 cornichons or gherkins, chopped
- Fresh dill and cayenne pepper for garnish

Instructions

1. Bring a saucepan of water to the boil and cook the eggs for 11 minutes then place straight in a bowl of iced water. When eggs have cooled, peel them.
2. Cut the eggs in half lengthwise, and carefully remove the yolk and place in a bowl.
3. Mix the yolks with mayonnaise, chopped jalapenos, the pickle juice and the cornichons. Season with salt and pepper.
4. Spoon or pipe the yolk mixture back into the hollowed egg whites. Garnish with fresh dill, and a sprinkle of cayenne pepper.