



Dill & Sweet Pickle Deviled Eggs

Recipe courtesy of La Bodega Del Cuervo, Chef Raquel DeHoyos

Ingredients

1 dozen large eggs
4 tablespoons minced & drained bread and butter pickles
1 tablespoon fresh dill, finely minced
1 tablespoon La Bodega Del Cuervo dill & vinegar nutritional yeast
1 ½ teaspoons Dijon mustard
¾ cup lite mayonnaise
pinch of salt

Yields: 24

Instructions

Place eggs in a medium saucepan, cover with cold water and a lid and bring to a boil on high heat. Once boiling, turn off heat and allow to cook for 13 minutes. Prepare a large bowl with ice water. Plunge eggs into ice water and prepare the remaining ingredients.

Combine pickles, dill, nutritional yeast, mustard, mayonnaise, and salt into a small mixing bowl. Be sure to drain pickles so mixture does not get too wet. Set aside.

Peel eggs and slice in half. Remove cooked yolks and mash in a separate small bowl. Add yolks to the remaining ingredients and mix until well combined and creamy. Place hard-boiled egg halves onto a small baking sheet. Fill with deviled egg mixture and garnish with more minced pickle and sprigs of fresh dill.