

Sriracha Deviled Eggs

Recipe By *Sina Mizrahi*



Cooking and Prep:  15
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Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Sukkot,
Nine Days, Passover

Diet: Vegetarian, Gluten Free,
Low Carb, Paleo

Source: Relish by Binah
Magazine

Ingredients (6)

Main ingredients

- 1 dozen hard-boiled eggs, peeled
- 1/2 cup **Gefen Mayonnaise** (or homemade)
- 1-2 tablespoons sriracha (or hot sauce)
- 1/2 teaspoon **Haddar Kosher Salt**

1/4 teaspoon paprika

parsley, as a garnish

Start Cooking

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1. Slice the hard-boiled eggs in half lengthwise and remove the yolks, while placing the whites on a serving platter.
2. In a medium bowl, mash the yolks with a fork. Add the mayonnaise, sriracha, salt, and paprika, and mix well.
3. Spoon a heaping teaspoon of the yolk mixture into each white and garnish with parsley.