

Red Deviled Eggs

Prep time: 10 minutes (plus chilling time)

Cook time: 12 minutes

Total time: 22 minutes

Serves 12

Ingredients:

6 large eggs

2 teaspoons sriracha

1 teaspoon Dijon mustard

1/4 teaspoon kosher salt

1/4 cup mayonnaise

1/2 cup Crav'n Flavor Fiery Hot Crunchy Cheese Curls, crushed

1 green onion, sliced

Method:

1. Place eggs in a pot of cold water and place over high heat. Once the water comes to a rolling boil, turn off heat and cover. Let eggs sit for 10-12 minutes. Remove eggs from pot and rinse under cold water until cool enough to handle. Carefully peel eggs and cut in half lengthwise.
2. Remove yolks and transfer to a medium bowl. Add sriracha, mustard, salt, and mayonnaise, and mash with a fork until smooth.
3. Scoop filling into egg whites, cover and refrigerate for at least 30 minutes.
4. Garnish with crushed cheese curls and green onion before serving.