

NOURISH

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All-American Chipotle Deviled Eggs

Makes: 24 egg halves Prep + Cook Time: 30 minutes

Ingredients

- 1 dozen pasture-raised eggs (local if available)
- 1/2 cup avocado based mayonnaise (Sir Kensington or Primal Kitchen brand)
- 1/4 cup chipotle avocado mayonnaise (Sir Kensington or Primal Kitchen brand)
- 5 slices of nitrate-free, organic bacon
- 1 tsp Old Bay seasoning
- 1/2 tsp garlic powder
- 1 tbsp chopped organic chives
- sea salt + pepper to taste

Instructions

Hard Boil Eggs:

1. Place eggs in a saucepan + cover with cold water and 1/4 tsp of sea salt.
2. Place stove on stovetop and turn burner on high.
3. Once water boils, cover with lid + turn off burner. Let sit for 12 minutes.
4. After 12 minutes, drain water and cover with cold water. Peel eggs once cooled.
5. Peeling Tip: roll eggs on cutting board with gentle pressure to peel yolk.

Assembling Eggs:

1. Cut peeled eggs in 1/2, lengthwise.
2. Scoop out yolks with a spoon + add to mixing bowl.
3. Add mayonnaise, chipotle mayo, Old Bay, garlic powder, chopped chives
4. Use a fork to smash egg yolks + combine seasoning
5. Add sea salt + pepper to taste

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6. Let sit for 10 minutes for flavors to blend.
7. While yolks are sitting, cook bacon.
8. Let cool + crumble bacon.
9. Take yolk mixture + place into a large zip lock bag. Cut tip of one corner + pipe into egg white.
10. Top with crumbled bacon + chopped chives!