

INSTANT POT DEVILED EGGS



DIFFICULTY

EASY



TIME

45 MIN



SERVES

6

INGREDIENTS

Ingredients for the eggs

- 12 each medium eggs
- 1/3 cup high quality mayonnaise
- 1 tsp yellow mustard
- 1/4 tsp sea salt
- 1/2 tsp black pepper, ground

Miscellaneous garnishes

- smoked paprika
- thinly sliced chives
- black sesame seeds
- finely diced pickled shallots
- micro greens
- coarsely crushed black pepper

DIRECTIONS

1. Arrange 12 eggs in a steamer basket in the Instant Pot. Add 1 cup of water to the bottom. Adjust the setting on pressure cooker high and set for two minutes. While the eggs are cooking, prepare an ice bath by filling a large bowl 2/3 of the way up with two parts ice and one part water. When float valve releases and sinks, remove the eggs from the Instant Pot and place in the ice bath. Leave eggs in the ice bath for 15 minutes. **Cooking the eggs can be done up to 5 days in advance**
2. Peel and slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter
3. Mash the yolks into a fine crumble using a fork. Add mayonnaise, mustard, salt, and pepper, and mix well. You can do this by hand or in a food processor
4. Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. This can be done with a pastry bag, a cookie scoop or 2 teaspoons
5. Garnish each stuffed egg half with any or all of the above garnishes

NUTRITION FACTS PER SERVING

Calories: - Fat: - Carbohydrates: - Fiber: - Sugar: - Protein: -



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