

# Deviled Eggs



**Makes 12 Prep 15 mins**

**Cook 10 mins**

**Easy**

## Ingredients

6 eggs, peeled  
3 tablespoons mayonnaise or salad dressing  
1/2 teaspoon ground mustard  
1/8 teaspoon salt  
1/8 teaspoon pepper  
1 tbsp finely chopped chives

1. Hard-boil the eggs by bringing them to the boil and simmering for 10 minutes. Cool completely in cold water and peel.
2. Cut eggs lengthwise in half. Slip out yolks and mash with fork.
3. Stir in mayonnaise, mustard, salt and pepper. Fill whites with egg yolk mixture, heaping it lightly. Sprinkle with finely chopped chives. Cover and refrigerate up to 24 hours.