

olive oil deviled eggs

Makes 12 servings (24 egg halves)

RECIPE ADAPTED FROM: [Med Instead of Meds](#)

PREP TIME: 20 minutes

COOK TIME: 6-12 minutes

1 dozen large eggs
1 Tbsp Dijon mustard
1 tsp vinegar (white wine, champagne or white)
1/3 cup extra virgin olive oil
paprika (optional)

NOTES

- My hard boiled eggs come out best using the Instant Pot method below, but others prefer the 5-5-5 method which can be found easily via an internet search.
 - When making hard boiled eggs using the Instant Pot method, it is recommended you make at least 6 eggs at a time.
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HARD BOILING EGGS: INSTANT POT METHOD

POUR 1 cup cold water into the inner pot and place in your Instant Pot.

PLACE eggs in the inner pot on the included steam rack.

SET steam release valve to the Sealing position.

SELECT Pressure Cook or Manual, set to High pressure and adjust to 6 minutes.

WHILE eggs are cooking, prepare a bowl of ice water.

WHEN timer goes off, Quick Release the pressure, and use tongs or a slotted spoon to transfer eggs to the ice water bath for at least 5 minutes for fast cooling and easy peeling.

HARD BOILING EGGS: STOVE TOP METHOD

PLACE eggs in a single layer in a pot and cover with cold water by 1 to 2 inches.

HEAT over high heat until the water comes to a rolling boil, cover the saucepan with a lid, cook for 30 seconds, then remove completely from the heat and let stand for 12 minutes.

WHILE eggs are cooking, prepare a bowl of ice water.

USE tongs or a slotted spoon to transfer eggs to the ice water bath and leave for at least 5 minutes for easy peeling eggs.

DEVILING EGGS

PEEL eggs, cut them in half and place the yolks in the bowl of a food processor.

ADD the vinegar and mustard.

PULSE the food processor a few times to combine.

WITH the processor running, drizzle in the olive oil. Most processors have a hole in the pusher to allow for a slow drizzle of oil. If yours does not, just add slowly in a small stream.

STOP the food processor and scrape the mixture from the sides of the bowl.

PULSE once or twice to fully combine. The mixture will be light and fluffy.

FILL the egg whites with the yolk mixture

SPRINKLE with paprika (optional).

