

Hatch Red Chile Deviled Eggs
With Red Roast, Dijon Mustard and Red Chile Powder



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 12 boiled eggs
- ¼ cup mayonnaise
- ¼ cup Red Roast
- 1 tablespoon ground cumin (or to taste)
- 1 tablespoon lemon juice
- 1 tablespoon Dijon mustard
- ½ teaspoon salt
- ⅛ teaspoon pepper
- Red Chile Powder (sprinkle over the top)
- Optional: Cilantro, finely chopped as a garnish

Instructions:

- Boil eggs for 5 minutes, remove and place in cold water.
- Once cooled, peel and cut in half lengthwise.
- Carefully take out yolks and add to a medium sized bowl. Save the egg white
- Mash yolks, once yolks are mashed mix in mayonnaise, Red Roast, cumin, lemon juice, Dijon mustard, salt and pepper. Mix until consistency is smooth.
- Fill egg whites with egg yolk mixture, gently but generously.
- Assemble and sprinkle with Red Chile Powder and (optional) cilantro