

# Diablo Deviled Eggs

Serves: 12

## Ingredients:

6 large hard-boiled eggs, peeled  
1/4 cup Diablo Verde Creamy Cilantro Sauce  
1 teaspoon white vinegar  
1 teaspoon yellow mustard  
Salt and pepper, to taste  
Paprika, for garnish

## Directions:

- Slice the eggs in half lengthwise. Remove the yolks and place in a bowl. Place the egg whites on a plate.
- Mash the yolks with a fork until finely crumbled. Add Diablo Verde, vinegar, yellow mustard, salt, and pepper. Stir to combine.
- Use a spoon, piping bag, or small cookie scoop to fill the hole in each egg white with the egg yolk mixture. Sprinkle with paprika for garnish.
- Enjoy!



Photo by [Sari M Bailey](#)

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