

MEXICAN DEVEILED EGGS, WITH HOT SAUCE AND CILANTRO

INGREDIENTS

6 hard-cooked eggs, peeled and cut horizontally
1/3 cup Mayonnaise
2 tablespoons dijon mustard
2 tablespoons of your favorite hot sauce (or use Tabasco in a pinch)
1/4 cup salsa
salt and pepper to taste
1 jalapeño, sliced thin
1 roma tomato, finely diced
cilantro to garnish (optional)

DIRECTIONS

Pop out (remove) the egg yolks to a small bowl and mash with a fork. In the work bowl of your food processor, combine the mashed egg yolks, mayonnaise, mustard, hot sauce, salt and pepper and mix thoroughly. In each of the empty eggs, place 1/2 teaspoon salsa. Fill the empty egg white shells with the egg mixture, either with a spoon or with a piping bag. Top with diced tomatoes and a slice of jalapeño and sprinkle with cilantro (if using) on top to garnish.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.