

Deville Egg Dip



Preparation time:	23 mins
Serves:	6 people
User Rating:	★★★★★

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Want a quick and delicious dip with a little kick?

Look no further than this Devilled Egg Dip. Made for sharing, entertaining, and afternoon snacking, this healthy dip combines hard boiled eggs along with our favourite herbs and spices. Grab a veggie stick and dive in!



Ingredients

- 8 eggs
- ⅓ cup mayonnaise
- 150ml sour cream
- 2 Tbsp Dijon mustard
- 2 tsp white wine vinegar
- 1-2 Tbsp hot sauce (or to taste)
- ¼ cup chopped chives, plus extra for garnish
- Salt to taste
- Serve with veggie sticks, corn chips, toasted baguette slices

Method

1. Add eggs to a large saucepan and just cover with cold water. Bring to the boil over medium-high heat for 8 minutes. Drain immediately and refresh with cold water. When cool, peel. Coarsely chop 7 of the eggs and set aside.
2. Whisk mayonnaise, sour cream, Dijon, vinegar, hot sauce and chives together until smooth. Fold through chopped eggs. Season with salt. Spoon into a serving bowl.
3. Slice the remaining egg and arrange over the top. Drizzle with hot sauce and sprinkle with extra chives.
4. Serve with veggie sticks, corn chips, and toasted baguette slices.

Notes

- For a spicier dip, add more hot sauce to taste.
- This dip can be made 1 day in advance. Store in a sealed container in the refrigerator.
- Coarsely chop eggs on a piece of baking paper so you can tip them straight into the bowl.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre	Vitamin D
92g	896 214kcal	7.2g	20g	7.1g	1.8g	1.1g	262mg	0.4g	4.2µg

All nutrition values are per serve.