

Spanish Chorizo Deviled Eggs



Ingredients:

- 8 hard-boiled Eggs (plus 1 tbsp kosher Salt)
- 3 tbsp Mayonnaise
- 2 tsp Dijon Mustard
- ½ tsp smoked Paprika
- ¼ tsp Cayenne Pepper
- 3 tsp chopped Chives
- ¼ tsp kosher Salt
- ¼ tsp fresh ground Pepper

To finish

- 1 oz Spanish Chorizo, diced small
- Extra salt and pepper to taste

Directions:

Place eggs in a pan of water with about 1" of water on top.
Add 1 tbsp of kosher salt to the water and bring everything to a rolling boil for 1 minute, then cover the pan and turn off the heat allowing the eggs to sit in the water for 11 minutes.
Prepare an ice bath for the eggs immediately after the 11 minutes in the boiled water.
Cut the hard-boiled eggs in half lengthwise.
Scoop out the egg yolks and place in a bowl.
Place all the egg whites onto a serving plate, cut side up.
Add the mayonnaise, mustard, paprika, Cayenne pepper, chives, salt and pepper in the bowl with the egg yolks.
Mash and stir with a fork until a smooth paste forms.
Scoop filling into a freezer style resealable Ziploc bag, squeeze all the air out, then seal the bag.
Snip the corner of the bag and pipe the filling from the bag into the egg whites.
Dice the chorizo and fry in a small pan, until it releases oil and starts to crisp but not hard.
Can be done while eggs are boiling.
Sprinkle the chorizo over the deviled eggs, drizzling a little bit of the oil over each egg.
Extra salt, pepper and a dash of paprika over the eggs to taste.