



## DEVILLED EGGS WITH RADISH

20 MINUTES

MAKES 3-6 SERVINGS

*Who doesn't love a classic devilled egg? Topped with thinly sliced radish and Micro Radish, this recipe is a perfect twist on a classic dish.*

### INSTRUCTIONS

In a medium pot, add eggs and cover with cold water until it reaches the top of the eggs.

Cover, place on high heat and bring to a boil, watching carefully. As soon as it begins to boil, turn off heat, leave on burner and set timer for 7 minutes.

Prepare a bowl with cold water and ice. When eggs are done, drain and place in ice bath. Peel, halve and place yolks in bowl, and whites aside.

Mash yolks with a fork and add mayonnaise, Dijon, lemon juice, salt, pepper, paprika, Tabasco Sauce and horseradish and combine. Pipe or spoon yolk mixture into egg whites, garnish with more paprika, radishes and micro greens.

Enjoy immediately or store up to 3 days, we recommend adding your greens and radish when you serve.

### INGREDIENTS

6 Large Eggs

3 Tbsp of Mayonnaise

1 Tsp of Dijon Mustard

Juice of 1/4 Lemon

Salt & Pepper, to taste

1/4 Tsp of Paprika, plus extra for garnish

2 Dashes of Tabasco Sauce

1/2 Tsp of Horseradish

2-3 Radishes, thinly sliced

1 Handful of GoodLeaf Micro Radish



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