

CHEETOS® Crusted Deviled Eggs

Ingredients

- 1 bag (8 oz) CHEETOS® Crunchy Cheese Flavored Snacks
- 12 eggs
- 3/4 cup mayo
- 1 ½ tsp mustard
- 1 ½ tbsp dill pickle relish
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp garlic powder
- 1 tbsp grated Parmesan
- 1/4 cup + 2 tbsp shredded cheddar jack cheese
- 1 tbsp green onions, sliced
- 1/4 cup pickled jalapeño slices
- 1 ½ cups all purpose flour
- 1/2 cup panko breadcrumbs
- 1/3 cup milk

How to make it

1. Over medium heat, boil 10 of the eggs in a large pot of water for 10-12 minutes. Drain and cool by either rinsing under cold water or transferring into a bowl of ice water.
2. Peel and slice the boiled eggs in half, carefully separating the yolks and the whites.
3. To make the filling: In a bowl, combine the egg yolks, mayo, mustard, pickle relish, salt, pepper, garlic powder, parmesan and 1/4 cup of shredded cheese. Mash well with a fork to combine. Place into a piping bag or plastic bag and refrigerate until needed.
4. To make the crusted eggs: First, set up your breading station by placing the all purpose flour in one bowl. Beat the remaining 2 eggs with the



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
60 min	20 min	80 min	20

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milk in a second bowl. Finely crush an entire bag of CHEETOS®, (reserve some crushed Cheetle for garnish) and combine with the panko breadcrumbs in a third bowl. Dredge each halved egg white in the flour, shaking off any excess. Dip into the egg wash, then immediately place into the CHEETOS® mixture, rolling gently to coat the entire surface.

5. Place each crusted egg into the basket of an air-fryer and lightly spray with oil. Air-fry at 375°F for 6-8 minutes flipping each piece halfway through so that they are crispy and lightly browned around the edges.
6. Carefully remove the eggs from the air-fryer and place onto a serving dish. Allow to cool slightly before piping each piece with the reserved filling.
7. Garnish with the remaining shredded cheese and reserved crushed CHEETOS®, green onions, and pickled jalapeños. Serve and enjoy!