

FRITOS® Fun-Tastic Deviled Eggs

Ingredients

- 8 eggs
- 1/4 cup mayonnaise
- 3 tbsp Thousand Island dressing
- 1/4 tsp celery salt
- 2 tbsp Fritos® Flavor Twists® Honey BBQ Flavored Corn Chips finely crushed
- 1 tbsp finely chopped jalapeño pepper
- Paprika, for garnishing

How to make it

1. Transfer eggs to medium saucepan of boiling water and cook for 10 minutes. Drain and run under cold water to stop the cooking process. When cool enough to handle, peel eggs.
2. Cut each egg in half lengthwise. Keeping egg whites intact, remove and transfer egg yolks to medium bowl (set egg whites aside).
3. Add mayonnaise, dressing and celery salt to egg yolks; mash until smooth and blended. Stir in crushed FRITOS® BBQ Corn Chips and jalapeño.
4. Transfer egg yolks mixture to piping bag fitted with round tip. Pipe filling into egg white halves.
5. Garnish each deviled egg with pinch paprika.



PREP
TIME
15 min



COOK
TIME
10 min



TOTAL
TIME
25 min



SERVINGS
8

Made with



**Fritos® Flavor Twists® Honey BBQ
Flavored Corn Chips**