



Christmas Deviled Eggs

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Christmas deviled eggs use fresh herbs to update the classic recipe with flavor and bright green color. Pipe them in a festive tree shape for the holiday!

Servings: 12 → 48

PREP TIME	COOKING TIME	TOTAL TIME
20 MIN	20 MIN	20 MIN

Ingredients

48 egg
1 1/3 cups mayonnaise
1 tablespoon plus 1 teaspoon mustard
3/4 cup dill pickle relish
1 cup fresh parsley, chopped
1/2 cup fresh dill, chopped
4 drops green food coloring, optional
1 teaspoon salt
1 teaspoon ground black pepper
1 cup red bell pepper, diced

Nutrition

Calories 114, Total Fat 9g, Saturated Fat 2g, Trans Fat 0g, Polyunsaturated Fat 3g, Monounsaturated Fat 2g, Cholesterol 188mg, Sodium 189mg, Total Carbohydrates 0g, Dietary Fiber 0g, Sugar 0g, Protein 6g, Vitamin A 474IU, Vitamin C 6mg, Calcium 33mg, Iron 1mg, Phosphorous 102mg, Potassium 88mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. Prep parsley, dill and bell pepper as directed above.
CCP: Cut off bruised or damaged areas. Wash produce under running water, even if they will be peeled or cut. Scrub firm skins and rinds with a produce brush. Don't use soap.
3. Hard boil eggs. Remove the eggs and transfer to a bowl of ice water. Let cool for 2 minutes. Remove each egg from the water; tap the top and bottom gently on the counter, then return the eggs to the ice water for 10 more minutes. Peel the eggs. (Alternatively, you can purchase peeled, hard boiled ready to use eggs).
4. Halve the eggs lengthwise and remove the yolks.
5. Combine the egg yolks, mayonnaise, mustard, pickle relish, parsley, dill, green food coloring (if using), salt and black pepper in the bowl of a food processor. Process for 1 to 2 minutes to break down the herbs and combine well, scraping the sides and base of the bowl as needed. Remove the mixture and transfer to a large pastry bag, or zip top plastic bag. Snip the corner of the bag with scissors, to make a 1/2-inch wide cut.
6. Place the tip of the bag into the empty hole of one egg-white half. Pipe the filling just until it fills the hole. Then, draw a triangle around the edges of the filling, to resemble a Christmas tree. Repeat with all the egg halves.
7. Sprinkle chopped red pepper over top of the trees.
8. Refrigerate until time of service.
CCP: Refrigerate at 41° F (5°C) or below.
9. Hold for service.
CCP: Hold at an internal temperature of 41°F (5°C) and below.

Serving instructions

Serve 2 each using tongs for approved diet types and textures.

****DIET TYPES****

Diabetic (CCHO): YES
Heart Healthy/Cardiac: YES
Low Sodium: YES
Vegetarian: YES
Gluten Free: YES

****TEXTURES & CONSISTENCIES****

FF: YES
EC7/Soft: YES
SB6: Soft & Bite Sized Christmas Deviled Eggs
MM5/PU4: Pureed Christmas Deviled Eggs

Allergens

egg, mustard

Equipment

bowl, food processor, pastry bag, tongs

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 11.6.24. Updated 7.13.26. Up cycle: Use leftover hard boiled eggs in this recipe.

Tags

december collection, cold hold, ec7, up cycle, egg, finger food, soft, easy to chew, easy, regular, heart healthy/cardiac, low sodium, diabetic, dairy free, gluten free, vegetarian, tongs, pastry bag, food processor, bowl, side dish, appetizer, brunch, snack, dinner, lunch, pioneer woman, parent recipe
