



Christmas Deviled Eggs

SERVINGS
12 → 48

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!

RECIPE SOURCE
thepioneerwoman.com

PREP TIME
20 MIN

COOKING TIME
20 MIN

TOTAL TIME
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

Cooking Instructions

- 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.
- 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.
- 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).
- Halve the eggs lengthwise and remove the yolks.
- 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.
- 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.

Nutrition Facts

Amounts Per Serving

Calories 115

Total Fat 9g

Saturated Fat 2g

Trans Fat 0g

Polyunsaturated Fat 4g

Monounsaturated Fat 3g

Cholesterol 189mg

Sodium 189mg

Total Carbohydrates 1g

Dietary Fiber 0g

Sugar 0g

Protein 6g

Vitamin A 475IU

Vitamin C 7mg

Calcium 33mg

Iron 1mg

Phosphorous 103mg

Potassium 88mg

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(<http://www.nutritionix.com/api>)

7. Sprinkle chopped red pepper over top of the trees.

8. Refrigerate until time of service.

CCP: Refrigerate at 40° F (4°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

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 11.6.24

Up cycle: Use leftover hard boiled eggs in this recipe.

Allergens

egg, mustard

Recipe Tags

december 2026 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