

RECIPE | TOMATOES

DELUXE BLT DEVEILED EGGS



pure
flavor



PURE-FLAVOR.COM

DELUXE BLT DEVILED EGGS

Recipe created by *Laura Ashley Johnson*



15 min

15 min | **0 min**
PREP. | COOKING



18



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, divided
- 9** hard-boiled eggs, peeled
- ½ cup** mayonnaise
- ½ cup** bacon, cooked & divided
- ¼ cup** micro greens or arugula leaves
- 1 tbsp** Dijon mustard
- Black pepper, for garnish
- Microgreens, for garnish

DIRECTIONS

- 1** Slice each egg in half lengthwise and gently remove the yolks. Place the egg white halves on a serving dish.
- 2** In a medium bowl, break up and fluff the yolks. Add mayonnaise & mustard and mix until well combined.
- 3** Quarter the tomatoes. Set aside 18 of the quartered tomato wedges. Remove the seeds from the remaining tomatoes and slice them into smaller pieces.
- 4** Crumble the cooked bacon and set aside 2 tablespoons for garnish. Fold the de-seeded tomatoes and remaining bacon into the egg yolk mixture.
- 5** Transfer the mixture to a plastic bag. Snip one corner of the bag and evenly pipe the filling into the halved egg whites.
- 6** Arrange the remaining bacon crumble and one quartered tomato on top of each yolk filling. Garnish with microgreens and black pepper, to taste.