



RECIPE | TOMATOES

# DELUXE BLT DEVEILED EGGS



15 min

15 min  
PREP.



18



easy

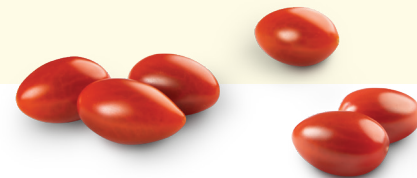
## INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, divided
- 9 hard-boiled eggs, peeled
- 1/3 cup mayonnaise
- 1/2 cup bacon, cooked & divided
- 1/4 cup micro greens or arugula leaves
- 1 tbsp Dijon mustard
- Black pepper, for garnish
- Microgreens, for garnish

Recipe created by *Laura Ashley Johnson*

## 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.



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