

Bacon Cheddar Deviled Eggs

If you are tired of having eggs the same way you always did, it's time for some change. I tried to make something different, and I came up with this delicious bacon cheddar deviled eggs! Check them out.

You'll Need:

14 hard cooked eggs.

$\frac{1}{2}$ cup of mayonnaise.

$\frac{1}{2}$ cup of sour cream.

1 $\frac{1}{2}$ tsps of Dijon mustard.

1 tsp of fresh lemon juice.

$\frac{1}{4}$ tsp of black pepper.

$\frac{1}{3}$ cup of crumbled cooked bacon.

$\frac{1}{4}$ cup of finely shredded sharp cheddar cheese.

2 tbsps of chopped fresh chives or scallion (green onion) tops.

How to:

Remove the yolks to a medium bowl after slicing the eggs in half lengthwise. Chop 4 white halves finely.

Mash the yolks and add in mayonnaise, sour cream, mustard, lemon juice and pepper and mix to combine. Add in chopped egg whites, bacon, cheese and chives and mix to combine.

Spoon 1 heaping tbsp of yolk mixture into the 24 white halves. Cover, and refrigerate.

Very easy, simple and delicious! It doesn't hurt to try! Especially that it's too easy to make and it doesn't take time at all! My kids love these, I'm sure yours will too!