

Fully Loaded Deviled Eggs

Savory deviled eggs with sour cream loaded with Cheddar cheese and bacon bits make a nice appetizer or a light meal.



Category	Appetizer, Lunch
Total Time	2h 30m
Servings	24.0
Author	mommyof3
Source	www.allrecipes.com

Ingredients

- 12 eggs
- 1 tsp vegetable oil
- 1 small onion, chopped
- ¼ cup sour cream
- 2 tbsp mayonnaise
- 1 tbsp ranch dressing, or to taste
- 1½ tsp Dijon mustard
- ½ tsp garlic powder
- ½ pinch onion powder
- ⅛ tsp lemon pepper seasoning
- 1 tbsp bacon bits, or to taste
- 1 cup finely shredded sharp Cheddar cheese
- ¼ tsp paprika, or as needed

Instructions

Steps

1. Place eggs into a large pot and cover with lightly salted

water. Bring to a boil and reduce heat to medium; boil eggs for 10 to 12 minutes.

2. Drain boiling water and fill the pot with cold water. Let eggs sit in cold water for 2 minutes, then pour off water and replace with more cold water. Repeat until eggs are thoroughly chilled, 10 to 15 minutes. Peel eggs; set aside.

3. Heat vegetable oil in a small skillet over medium heat; cook and stir onion until translucent, about 5 minutes. Remove from heat and let cool.

4. Slice eggs in half lengthwise and scoop yolks into a bowl; transfer egg white halves to a plate.

5. Mash egg yolks with a fork; stir in sour cream, mayonnaise, ranch dressing, Dijon mustard, garlic powder, onion powder, and lemon pepper seasoning until yolk mixture is smooth. Stir in sautéed onions, bacon bits, and Cheddar cheese.

6. Generously fill egg halves with filling and sprinkle each deviled egg with paprika. Refrigerate until chilled before serving.

Nutrition

Calories 76 kcal

Fat 6 g

Saturated Fat 2 g

Cholesterol 100 mg

Sodium 98 mg

Carbohydrates 1 g

Fiber 0 g

Sugar 0 g

Protein 5 g