

## Sunrise on Sunday: Deviled Egg Breakfast Sliders for Your Easter Table

These Deviled Egg Breakfast Sliders stand out for several reasons:



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

12 large eggs  
1/4 cup mayonnaise  
1 teaspoon Dijon mustard  
Salt and pepper to taste  
1 tablespoon chopped chives  
12 slider buns  
4 slices of bacon, cooked and crumbled (optional)  
Leafy greens for garnish

### DIRECTIONS

1. Hard boil the eggs: Place eggs in a pot, cover with water, and bring to a boil. Once boiling, cover and remove from heat. Let sit for 12 minutes, then cool in ice water.
2. Peel the eggs and slice them in half lengthwise. Remove the yolks and place them in a mixing bowl.
3. Add mayonnaise, : Dijon mustard, salt, pepper, and chives to the yolks. Mash until smooth and creamy.
4. Fill each slider bun with a generous spoonful of the deviled egg mixture. Top with crumbled bacon and leafy greens if desired.
5. Serve immediately or cover and refrigerate until ready to serve.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/sunrise-on-sunday-deviled-egg-breakfast-sliders-for-your-easter-table/>