

Creamy Deviled Potatoes with Egg and Dijon - A Fun Party Favorite

Deviled Potatoes: The Creamy Appetizer That Disappears First



TIME
20 min

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INGREDIENTS

8 small potatoes (about 1.5-2 lbs)
¾ cup mayonnaise
2 tbsp Dijon mustard
1 tbsp apple cider vinegar
1 tsp garlic powder
... tsp paprika
Salt and pepper, to taste
2 boiled eggs, chopped
2 tbsp green onions, chopped
Fresh parsley, for garnish (optional)

DIRECTIONS

- 1.** Boil the Potatoes: Place potatoes in a pot of salted water. Boil for 15-20 minutes, or until tender when pierced with a fork. Drain and let cool slightly.
- 2.** Scoop and Prep: Slice potatoes in half lengthwise. Use a melon baller or spoon to gently scoop out the centers, leaving a small border. Place the scooped-out flesh in a bowl.
- 3.** Make the Filling: To the bowl with potato flesh, add:
- 4.** ¾ cup mayonnaise
- 5.** 2 tbsp Dijon mustard
- 6.** 1 tbsp apple cider vinegar
- 7.** 1 tsp garlic powder
- 8.** ... tsp paprika
- 9.** Salt and pepper, to taste
- 10.** 2 boiled eggs, chopped
- 11.** Mash and mix until smooth and creamy.
- 12.** Fill the Potato Halves: Spoon or pipe the filling back into the hollowed-out potato halves, mounding slightly.
- 13.** Garnish & Serve: Top with chopped green onions and a sprinkle of fresh parsley. Serve chilled or at room temperature.

TIPS FOR SUCCESS

Don't overcook potatoes - they should be tender but hold their shape when halved.
Use a melon baller or small spoon to scoop cleanly.

Chill the filling slightly before piping for neater presentation.

Top with crispy bacon bits or smoked paprika. ? Pairing Ideas Deviled potatoes pair perfectly with other snacks and refreshing sips.

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

Original recipe: <https://chefmaniac.com/creamy-deviled-potatoes-with-egg-and-dijon-a-fun-party-favorite/>