

Deviled Potatoes - A Fun, Creamy Twist on Classic Deviled Eggs

I love anything that reinvents a classic in a fun and delicious way, and



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 medium potatoes (Yukon gold or red potatoes work best)
- 1 tbsp olive oil
- Salt and pepper to taste
- 2 hard-boiled eggs, chopped
- ... cup mayonnaise
- 1 tsp mustard
- Paprika, for garnish

DIRECTIONS

1. Preheat oven to 400°F (200°C).
2. Wash potatoes and cut in half lengthwise. Use a spoon to scoop out most of the insides, leaving a ...-inch thick shell.
3. Place the potato halves on a baking sheet, drizzle with olive oil, and season with salt and pepper.
4. Roast for 25 minutes, or until the edges are golden and the potatoes are tender.
5. In a bowl, mash the scooped-out potato with chopped hard-boiled eggs, mayo, mustard, and additional salt and pepper to taste.
6. Spoon the creamy mixture back into the roasted potato shells.
7. Sprinkle with paprika and serve warm or at room temperature.

SWAPS & NOTES

Mayonnaise : Sub with Greek yogurt for a lighter option.

Mustard : Dijon adds a smooth, mild tang, while yellow mustard gives a classic deviled flavor.

Add-ons : Try adding chopped pickles, green onions, or crumbled bacon to the filling for a flavor boost.

Vegan Option : Use plant-based mayo and skip the eggs-just use the mashed potato base with seasoning. ? Step-by-Step Instructions Preheat oven to 400°F (200°C).

TIPS FOR SUCCESS

Use potatoes that are similar in size so they roast evenly and look uniform on a platter.

Don't scoop out too much of the potato- leave enough structure to keep them sturdy.

Make the filling while the shells are roasting to save time.

For extra decadence, top with a tiny sprinkle of cheese and broil for 2 minutes before serving. ?

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

Original recipe: <https://chefmaniac.com/deviled-potatoes-a-fun-creamy-twist-on-classic-deviled-eggs/>