

## Spicy Jalapeño Popper Deviled Eggs - A Fiery, Creamy Delight!

Spicy Jalapeño Popper Deviled Eggs: A Fiery Twist on a Classic!



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 6 large eggs
- 1/4 cup cream cheese, softened
- 2 tablespoons mayonnaise
- 2 tablespoons pickled jalapeños, chopped
- 1/4 teaspoon garlic powder
- Salt and pepper, to taste
- Paprika (for garnish)

How to Make Spicy Jalapeño Popper Deviled Eggs:

#### 1. Boil the Eggs:

Place eggs in a saucepan and cover with cold water. Bring to a rolling boil, then turn off the heat and let the eggs sit for 12 minutes.

#### 2. Cool the Eggs:

Transfer the eggs to a bowl of ice water and let them cool for 5 minutes.

#### 3. Peel the Eggs:

Gently tap each egg on a hard surface to crack the shell.

Peel under running water for an easier process.

#### 4. Cut & Scoop the Yolks:

Slice each egg in half lengthwise. Carefully scoop out the yolks into a mixing bowl.

#### 5. Make the Filling:

Mash the yolks with cream cheese and mayonnaise until smooth.

Stir in chopped pickled jalapeños, garlic powder,

salt, and pepper.

Taste and adjust seasoning as needed.

#### 6. Fill the Egg Whites:

Spoon or pipe the yolk mixture back into the egg white halves.

#### 7. Garnish & Serve:

Sprinkle paprika over the top for a pop of color.

Add extra jalapeño slices or crispy bacon bits if desired.

Pro Tips for the Best Deviled Eggs:

Fun Variations to Try:

What to Serve with Jalapeño Deviled Eggs:

FAQs About Deviled Eggs:

A Spicy, Creamy, and Irresistible Twist on Deviled Eggs!

## DIRECTIONS

1. **Boil the Eggs:** Place eggs in a saucepan and cover with cold water.
2. Bring to a rolling boil, then turn off the heat and let the eggs sit for 12 minutes.
3. **Cool the Eggs:** Transfer the eggs to a bowl of ice water and let them cool for 5 minutes.
4. **Peel the Eggs:** Gently tap each egg on a hard surface to crack the shell.
5. Peel under running water for an easier process.
6. **Cut & Scoop the Yolks:** Slice each egg in half lengthwise.
7. Carefully scoop out the yolks into a mixing bowl.
8. **Make the Filling:** Mash the yolks with cream cheese and mayonnaise until smooth.
9. Stir in chopped pickled jalapeños, garlic powder, salt, and pepper.
10. Taste and adjust seasoning as needed.
11. **Fill the Egg Whites:** Spoon or pipe the yolk mixture back into the egg white halves.
12. **Garnish & Serve:** Sprinkle paprika over the top for a pop of color.
13. Add extra jalapeño slices or crispy bacon bits if desired.
14. ? Tip: Refrigerate for at least 30 minutes before serving for the best flavor!
15. **Pro Tips for the Best Deviled Eggs:** ? Use Older Eggs - They peel much easier than fresh eggs.? Mash Until Smooth - For a creamy texture, mash the yolks until completely lump-free.? For Extra Spiciness - Add a dash of hot sauce or mix in fresh diced jalapeños.?

Make Ahead - These can be made up to a day in advance-just store them in an airtight container.

16. Fun Variations to Try: ? Smoky Chipotle Deviled Eggs - Add 1/2 teaspoon chipotle powder for a smoky kick.? Cheesy Jalapeño Deviled Eggs - Stir in shredded cheddar cheese for extra richness.? Bacon-Wrapped Deviled Eggs - Wrap each egg half in a small strip of crispy bacon.? Avocado Deviled Eggs - Replace some of the mayo with mashed avocado for a creamy, healthy twist.
17. What to Serve with Jalapeño Deviled Eggs: These spicy, creamy deviled eggs pair perfectly with:
18. ? BBQ Ribs or Pulled Pork - A smoky and spicy combo.? Taco Night - A fun twist to serve alongside tacos!? Fresh Garden Salad - A refreshing contrast to the richness.? Cold Beer or Margaritas - The perfect spicy party pairing!
19. FAQs About Deviled Eggs: Q: How do I store leftovers?A: Store deviled eggs in an airtight container in the fridge for up to 2 days.
20. Q: Can I make these in advance?A: Yes! You can make the filling a day ahead and refrigerate. Fill the egg whites just before serving for the freshest taste.
21. Q: Can I make these less spicy?A: Absolutely! Use mild pickled jalapeños or reduce the amount to 1 tablespoon.
22. Q: What's the best way to transport deviled eggs?A: Use a deviled egg tray with a lid or place them in a container lined with paper towels to prevent sliding.
23. A Spicy, Creamy, and Irresistible Twist on Deviled Eggs!: These Spicy Jalapeño Popper Deviled Eggs are the perfect party appetizer, bringing creamy, cheesy goodness with a bold kick of jalapeño heat. Whether you're serving them for a holiday feast, game day, or a spicy snack, they're guaranteed to be a hit!
24. Try them out and let me know-do you like your deviled eggs spicy or mild? Drop a comment and share your favorite toppings! ????

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

Original recipe: <https://chefmaniac.com/spicy-jalapeno-popper-deviled-eggs-a-fiery-creamy-delight/>