

Bunny Deviled Eggs - The Cutest Easter Appetizer for a Crowd

Why You'll Love This Recipe



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INGREDIENTS

8 hard-boiled eggs, peeled
4 tablespoons mayonnaise
2 tablespoons Worcestershire sauce
1/2 teaspoon curry powder
3 medium radishes, sliced
4 black olives, pitted
1 bunch chives, sliced into 1/2" strips

DIRECTIONS

1. Prep the eggs: Slice eggs in half lengthwise and carefully remove yolks. Set whites aside on a platter.
2. Make the filling: In a bowl, mash yolks with mayonnaise, Worcestershire sauce, and curry powder until smooth.
3. Fill the eggs: Spoon or pipe the filling back into the egg whites.
4. Decorate: Cut radish slices in half and insert as bunny ears.
5. Snip small corners of radish for the nose, pressing into the yolk filling.
6. Use tiny pieces of black olive for eyes.
7. Add chive strips as whiskers coming out from under the nose.
8. Chill & serve: Cover and refrigerate up to 4 hours before serving.

SWAPS & NOTES

& Swaps Hard-boiled eggs: Older eggs peel more easily.

Mayonnaise: Feel free to use Greek yogurt or vegan mayo for a lighter option.

Curry powder: Adds warmth and color-use paprika for a more traditional deviled egg flavor.

Radishes: Their natural curve makes perfect bunny ears.

TIPS FOR SUCCESS

Use a piping bag for neater filling-makes decorating easier too!

Dry radish slices with a paper towel to help them stay in place.

If prepping far ahead, store egg whites and yolk mixture separately, then assemble before serving.

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