



Spicy Devilled Eggs (courtesy of @upishi101)

Serves: 2

Prep Time: 20 mins

INGREDIENTS

- 5 eggs
- A handful of finely chopped red onion
- A handful of finely chopped coriander leaves
- 1 tablespoon of Jars of Goodness Hot Passion Sauce
- 1 teaspoon of black pepper
- A pinch of salt

Method:

- Boil your eggs for 12 minutes, they should be fully hard boiled.
- Cool them down in ice cold water, shell then cut them into halves.
- Scoop out the yolk into a separate bowl.
- Mash the boiled yolks into a crumb like texture then add in the onions, coriander, hot passion sauce, salt and black pepper.
- Mix everything until evenly combined then fill in the boiled egg whites with the mixture.

Enjoy as a starter or a brunch treat!