



Mexican Deviled Eggs

8 eggs
1 green onion
1/2 cup shredded cheddar cheese
1/4 cup mayonnaise
1/4 cup salsa
1 tablespoon sour cream
1/8 teaspoon salt

1. Place eggs in a pot and pour enough water over the eggs to cover. Turn burner control to high. Bring water to a boil. Place the cover on the pot and move it to a cool burner. Let the pot sit for 15 minutes. Meanwhile, fill a large bowl halfway with cold water. After the 15 minutes transfer the eggs from the pot to the cold water. Replace the water with cold water as needed to keep cold until the eggs are completely cooled. Chill in refrigerator at least 2 hours before peeling.
2. **Hold the green onion under cold running water while rubbing with tip of fingers. Slice the green onion on your produce cutting board.**
3. **After washing your hands**, remove the outer shell from the eggs and slice in half lengthwise. Remove yolks and set whites aside.
4. In a small bowl, combine the yolks, cheese, mayonnaise, salsa, onions, sour cream and salt. Mash with a fork until all ingredients are mixed together.
5. Spoon yolk mixture into the egg whites. Serve immediately or cover and place in your refrigerator until time to serve.



Additional Food Safety Notes Related To This Recipe

- Always start and finish with a clean work area by washing cutting boards, dishes, countertops, and cooking utensils with hot soapy water.
- Older adults, people with weakened immune systems, and people with chronic illnesses need to cook eggs until both the yolks and whites are solid or until the cooking thermometer reads 160°F.
- Always store eggs in their original container on the bottom shelf of the refrigerator, away from fresh produce, ready-to-eat foods, and cooked foods (leftovers). Clean up any egg spills immediately and sanitize the area where they occurred in your refrigerator. Keep a thermometer in your refrigerator and be sure the temperature is no warmer than 40°F.
- Hard boiled eggs need to be refrigerated after they have been cooked. Follow the 2 hour rule. The 2 hour rule states that refrigerated or cooked foods left in the danger zone for longer than 2 hours when the air temperature is 40-80°F must be thrown into the trash. If the air temperature is above 90°F, the food must be thrown into the trash after 1 hour.
- Soft boiled eggs and homemade mayonnaise containing raw eggs should be avoided by older adults, people with weakened immune systems, and people with chronic illnesses.

Recipe Source

<http://www.tasteofhome.com/Recipes/Mexican-Deviled-Eggs>