

miso deviled eggs

Ingredients

8 eggs
¾ tsp. ginger, grated
2 Tbsp. mayonnaise
1½ Tbsp. red miso
1½ tsp. maple syrup
1½ tsp. sesame oil
¾ tsp. red wine vinegar
1 scallion, thinly sliced

Instructions

1. Place eggs in a pot and cover with water.
2. Bring to a boil for 1 minute, then remove from heat.
3. Let eggs stand in water for 10 minutes. Remove eggs from warm water and transfer them into an ice bath.
4. Meanwhile, mix mayonnaise, miso, maple syrup, sesame oil and red wine vinegar in a bowl.
5. Peel eggs and slice them in half.
6. Remove yolks and add them to the mayonnaise mixture.
7. Pipe or scoop yolk mixture back into eggs.
8. Garnish with scallions and enjoy!



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