

Spicy Deviled Eggs

Ingredients:

4 Large Eggs
3 Tbsp Sour Cream
1/2 tsp Taco Seasoning or Smoked Paprika
2 tsp Hot Sauce
For topping
3 Tbsp ZeroKrumbs Pork Crumbs
Sprinkle of Paprika
1 oz Cheddar, Shredded (Optional)
1/2 Avocado, diced (Optional)

Method:

1. Pop your eggs into a pot of cold water, bring it to the boil, and let them cook for about 10 minutes.
2. Once done, move them straight into cold water to cool off, then peel the shells off.
3. Slice the eggs in half and gently scoop out the yolks.
4. Mix those yolks with your sour cream mix until it's lekker smooth and creamy.
5. Spoon (or pipe, if you're feeling fancy) the filling back into the egg whites.
6. Finish off with a light sprinkle of ZeroKrumbs Pork Crumbs and a dash of paprika for a bit of colour and crunch.

Tip: For that extra bit of flavour...Toast the ZeroKrumbs in butter until golden-brown, then toss with paprika and garlic powder.

Serving Ideas:

Perfect as a protein-packed snack, party platter favourite, or a spicy side for your next braai. Serve chilled with a sprinkle of paprika or crispy bacon bits on top.

