

## *Brisling Sardine Deviled Eggs*

Serves: 4-6

### *Ingredients*

- 8 large eggs
- 1 can [Crown Prince Natural Brisling Sardines in Mustard](#)
- 1 tbsp Dijon mustard
- 2 tbsp mayonnaise
- 2 green onions, sliced
- salt and black pepper, to taste



### *Directions*

Gently place eggs into a small pot filled with cold water. Place the pot on a burner over high heat and bring to a boil. Turn the burner off and cover pot with a lid. Wait until the pot has completely cooled off. Remove eggs from the pot and carefully peel them. Cut the eggs in half and scoop the yolks into a small mixing bowl. Place the whites of the eggs on a platter cut side up. Set aside.

Add remaining ingredients into the mixing bowl with the yolks, reserving a small amount of green onions for garnish. Using a rubber spatula, smash down the yolks and incorporate all ingredients together well. Taste and season as needed.

Transfer egg yolk mixture to a gallon-size freezer bag. Make sure all of the egg mixture is to one corner of the bag. Cut the tip of the bag and squeeze mixture into the hollow of the egg whites. Garnish with green onions.

Serve chilled.