



Deviled Eggs

Yield: 48 Egg Halves

Ingredients:

- 24 hard-cooked Eggs
- 1 1/2 cups [Reser's® Egg Salad](#) (71117.11412)
- 3 Tbsp Panko breadcrumbs
- 1/2 cup cooked Bacon, crumbled
- 1/4 cup Parsley, minced
- Paprika for garnish

Directions:

1. Cut the eggs in half, lengthwise, and carefully remove the yolks and set aside.
2. In a bowl, combine the egg yolks, Reser's Egg Salad, and remaining ingredients, reserving some parsley and bacon for garnish. Mix thoroughly.
3. With a spoon or small scoop, fill each egg white with filling.
4. Garnish each with reserved bacon crumbles, parsley, and dusting of paprika.