

DEVEILED EGGS FLORENTINE

INGREDIENTS

6 hard-cooked eggs, peeled and cut horizontally
1/3 cup Mayonnaise
2 tablespoons dijon mustard
6 slices bacon, finely diced
1 cup fresh baby spinach, finely chopped
salt and pepper to taste
Paprika (for garnish)

DIRECTIONS

In a small sauté pan over medium heat, render the bacon and sauté until lightly crispy. Add the spinach and sauté until just wilted. Season with salt and pepper to taste. Remove to a cutting board and cut the spinach even smaller if desired. Let cool.

Pop out (remove) the egg yolks to a small bowl and mash with a fork. Add mayonnaise, mustard, salt and pepper and mix thoroughly. Mix in the cooled bacon-spinach mixture. Fill the empty egg white shells (either with a spoon or with a piping bag) with the mixture and sprinkle lightly with paprika.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.