

Pumpkin Chipotle Deviled Eggs – Comfort du Jour

At our house, the Thanksgiving “pre-feast” table always includes some variety of deviled egg. They are a perfect little bite, savory and delicious, and packing enough protein to fill our bellies in a healthy way rather than just scarfing on carbs. This time, it’s the savory side of pumpkin, highlighted with a little garlic and ground chipotle powder.

By the way, this recipe would also work great with equal substitution of pureed sweet potato, if you prefer.

INGREDIENTS

6 hard-boiled eggs

3 Tbsp. pure pumpkin puree (not pie filling)

2 Tbsp. canola mayonnaise

1/4 tsp. ground chipotle powder

Sprinkle of garlic powder

Kosher sea salt and freshly ground black pepper

INSTRUCTIONS

1. Cut hard-boiled eggs in half lengthwise and drop the yolks into a small bowl (I used the small bowl of my food processor, but this is not essential).
2. Add pumpkin puree, mayonnaise and spices to the cooked yolks.
3. Process or mash together until the mixture is completely uniform. Add another small spoonful of mayonnaise if needed for creamy consistency. Adjust seasoning to taste.
4. Fill the cavities of the egg whites with the yolk mixture. You can spoon this in for a quick finish, or take a simple shortcut for a more polished presentation by using a small zip top bag with a snipped corner.

Serve the deviled eggs as they are or sprinkle the tops with a touch more chipotle or fresh snipped chives.