

Easter Spicy Deviled Eggs

A delicious mix with a hint of garlic.

Recipe by [Arnold Hansen](#) | Created on **Nov 19, 2021**

Ingredients

- 6 hard-cooked eggs, peeled
- ½ cup whipped chive and onion cream cheese spread
- 1 tablespoon sweet pickle relish
- 2 tablespoons mayonnaise
- ½ teaspoon spicy brown mustard
- 1 clove garlic, minced
- 1 dash hot pepper sauce
- salt and ground black pepper to taste
- 2 tablespoons chopped fresh chives

Directions

- Halve eggs lengthwise and scoop yolks into a bowl. Mash yolks with a fork; stir cream cheese spread, mayonnaise, sweet relish, brown mustard, garlic, hot pepper sauce, salt, and black pepper into yolks.
- Fill egg whites with yolk mixture; sprinkle deviled eggs with chives. Store covered in refrigerator.

Nutrition Facts

Serving: **12 deviled egg halves** | Calories: **188.6 kcal** | Carbohydrates: **3.1 g** | Protein: **7.1 g** |
Saturated fat: **6.9 g** | Cholesterol: **233.7 mg** | Sodium: **208.3 mg** | Fiber: **0.1 g** | Sugar: **2.7 g**

Categories

Appetizers and Snacks

Deviled Egg Recipes

Spicy Deviled Egg Recipes