Cajun Shrimp Deviled Eggs



Ingredients:

- 12 large eggs
- 1 tsp salt (optional)
- 1 tsp vinegar (optional)
- 24 small raw shrimp (peeled and deveined, about ½ pound of 51-60 sized shrimp)
- ¼-½ tsp Cajun seasoning (or to taste)
- 1 TBLS avocado oil (or other neutral oil)
- ½ cup mayonnaise
- 2 TBLSs Creole Mustard
- 2 TBLSs finely chopped green onions (1-2 shoots, plus some for garnish)
- 4 tsps finely chopped pickled jalapeños
- 2 tsps hot sauce
- ½ tsp prepared horseradish
- salt, pepper, and Cajun seasoning to taste

Method:

1. Bring a large pot of water to a boil. Option to add salt and vinegar which can help with easier peeling. Once boiling, gently add cold eggs to the pot. Turn the heat down to a low simmer. Cook for 13 minutes, then transfer the eggs to a large bowl full of ice water. Let eggs sit in ice water for at least 15 minutes before peeling.
2. While the eggs are boiling, prepare the shrimp. Pat shrimp dry with a paper towel, then season them evenly with Cajun seasoning. Heat a skillet over medium-high heat. Add 1 TBLS avocado oil to the pan and swirl to coat. Sear the shrimp 1-2 minutes on each side until cooked through. Remove shrimp promptly to a plate and set aside to cool.
3. Gently tap the eggs on the counter on all sides to crumble the shell. Peel off shell and inner membrane under cold running water. Pat them dry and carefully slice them in half lengthwise. Remove the yolks to a medium bowl and mash them well with a fork.
4. Add mayonnaise, creole mustard, green onions, pickled jalapeños, hot sauce, and horseradish to the bowl with mashed egg yolks. Mix until mostly smooth. Taste and adjust seasonings if necessary. Transfer mixture to a plastic zip top bag. For best results, refrigerate the filling for 15-30 minutes before piping.
5. Snip the corner off the plastic bag to turn it into a piping bag. Pipe the egg filling into the egg white halves. Option to top with a sprinkle of green onions or a pinch of Cajun seasoning for garnish. Top each deviled egg with a shrimp.
6. For the best flavor and texture, refrigerate the deviled eggs before serving.