



# Japanese Deviled Eggs

*Recipe By:* Mya

"Great twist on an old favorite."

## Ingredients

- 9 Quail Eggs
- 2 tablespoons sesame seeds
- 1/2 cup mayonnaise
- 2 teaspoons soy sauce
  
- 2 teaspoons wasabi paste
- 2 teaspoons rice wine vinegar
- 2 tablespoons thinly sliced green onions
- 4 tablespoons panko bread crumbs

## Directions

1. Place eggs in a saucepan; cover with water. Bring to a boil, remove from heat, and let eggs stand in hot water for 15 minutes. Remove eggs from hot water, cool under cold running water, and peel.
2. Place sesame seeds in a dry skillet over medium heat; cook and stir until lightly browned, about 3 minutes. Remove to cool on a plate lined with a paper towel.
3. Cut each egg in half lengthwise; place egg yolks into a food processor with mayonnaise, soy sauce, wasabi paste, and rice vinegar. Process until smooth;

place green onion and panko bread crumbs into yolk mixture and pulse just enough to mix evenly.

4. Arrange egg white halves on a serving platter; spoon yolk mixture into whites. Sprinkle with toasted sesame seeds.

Prep: 20 m

Cook: 20 m

Ready In: 55 m

Gary Swieso, Asian Theme, November 2019