

**Phil's**  
Cage free since 1959  
Appetizers & Sides  
**BLT DEVILED EGGS**

Adding bacon, arugula and tomatoes brings the classic appetizer to a new level. These BLT Deviled Eggs are sure to impress any guest.

Min  
**30**

Serves  
**24**

### Ingredients

<b>1 dozen</b>	Grade A Large Phil's Fresh Eggs, hard-boiled and peeled
<b>½ cup</b>	Mayonnaise
<b>1 Tbsp.</b>	Deli mustard
<b>4 strips</b>	Bacon, cooked and diced small
<b>12</b>	Grape tomatoes, diced small
<b>1 sm. handful</b>	Arugula leaves, finely chopped
<b>1 Tbsp.</b>	Dried or fresh parsley
	Salt and freshly ground black pepper

### Directions

#### STEP 1

Boil the eggs for 8 minutes in large pot filled with water. Let cool, then peel.

#### STEP 2

Slice each egg in half lengthwise and remove the yolk. Put all the yolks in a small mixing bowl and all the whites on a platter.

#### STEP 3

Add mayonnaise and mustard to the yolks and mix until well combined and sort of fluffy.



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**STEP 4**

Fold in the diced bacon, tomatoes, and arugula (reserving a little arugula for garnish).

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**STEP 5**

Spoon filling into the centers of the whites. Garnish with reserved arugula and dust with parsley, salt and pepper.