Loaded Green Goddess Deviled Eggs on Crispy Quinoa Toast

by The Eggsperts

Hunt Middle School

**List of Ingrediants**

"Crispy Quinoa Toasts

To Cook Quinoa:

-½ cup dried quinoa

-1 cup water

Crispy Quinoa Toasts:

-1 ½ cups quinoa, cooked

-1 ½ cups (6 oz) sharp cheddar cheese, shredded [Cabot Creamery, Cabot]

-1 cup fresh spinach leaves, finely chopped [Trillium Hill Farm, Hinesburg]

-1 cup carrot, peeled, then finely diced [River Berry Farm, Fairfax] (~1 large carrot)

-1 cup scallions (green and white parts), thinly sliced

-½ cup fresh flat-leaf parsley, finely chopped

-¾ teaspoon salt

-½ teaspoon ground black pepper

-3 teaspoons garlic powder

-3 teaspoons onion powder

-¼ teaspoon smoked paprika

-1 ½ cups all purpose flour [King Arthur Baking Company, Norwich]

-3 large eggs, beaten [Savage Gardens, North Hero]

Green Goddess Deviled Eggs

-12 large eggs

-~4 cups ice

-⅓ heaping cup fresh chives, thinly sliced

-3 Tablespoons fresh tarragon, finely chopped

-3 Tablespoons fresh flat-leaf parsley, finely chopped

-3 Tablespoons fresh dill, finely chopped

-½ cup sunflower sprouts, finely chopped [Pete’s Greens, Craftsbury]

-¼ cup baby gherkin pickles, finely chopped (~2 small gherkins)

-1 teaspoon lemon zest

-¼ cup mayonnaise

-1 medium avocado, pit removed

-3 Tablespoons fresh squeezed lemon juice (from ~1 lemon)

-1 ½ teaspoons Dijon mustard

-¾ teaspoon kosher salt

-2 ½ oz rainbow mix microgreens, divided [Gourmet Greens, Colchester]

Vegan Coconut Bacon

-¾ cup unsweetened coconut chips

-½ Tablespoon maple syrup [Georgia Mountain Maples, Milton]

-¼ teaspoon fine salt

-¼ teaspoon smoked paprika

-3-4 drops liquid smoke flavoring

Quick Pickled Onions

-1 medium sweet onion, very thinly sliced [Bear Roots Farm, Barre]

-1 medium red onion, very thinly sliced

-1 cup water

-½ cup distilled white vinegar

-½ cup apple cider vinegar [Dwight Miller Orchards, East Dummerston]

-3 ½ Tablespoons maple syrup [Georgia Mountain Maples, Milton]

-3 teaspoons salt

-½ teaspoon red pepper flakes"

**Recipe Instructions**

To Cook Quinoa:

1. Measure the dry quinoa into a fine mesh strainer.
2. Rinse quinoa well with cold water to remove saponins (bitter taste). Move the quinoa around with a spoon or with your fingers to ensure they are well rinsed.
3. Transfer the rinsed quinoa to a pot, add the measured water, and bring to a boil.
4. Once boiling, reduce the heat to low, cover the pot, and simmer for 15 minutes.
5. After 15 minutes, remove the cooked quinoa from the heat and fluff with a fork.
6. Allow quinoa to cool slightly before adding it to the remaining recipe ingredients.

Crispy Quinoa Toasts:

1. Preheat oven to 350°F and line a large baking sheet with parchment paper. Mist lightly with cooking spray.
2. In a large bowl, add all ingredients and mix until well combined.
3. Using a 1 oz portion scoop (⅛ cup), portion out batter, roll into a ball, and flatten with your hands.
4. Transfer flattened toasts to the prepared baking sheet. You may need to flatten the toasts a little more with your hands or with a large spatula (misted with cooking spray to prevent sticking.)
5. Bake toasts for 20-25 minutes, flipping halfway through. The toasts will get golden brown and crispy as they bake.
6. Once removed from the oven, sprinkle toasts with flaky salt and allow to cool slightly for ~5 minutes before assembling eggs, filling, and toppings.

Green Goddess Deviled Eggs:

1. Fill a large pot with water, and bring to a boil over high heat.
2. Once the water is boiling, carefully lower eggs into the water and cook, uncovered and undisturbed, for 11 minutes.
3. Meanwhile, fill a large bowl halfway with ice, and add enough cold water to fill bowl about ¾ full. Set ice bath aside.
4. When the eggs are done, immediately transfer cooked eggs from boiling water to ice bath using a metal mesh strainer.
5. Allow the eggs to completely cool, at least 15-20 minutes before peeling them.
6. Working with 1 egg at a time, firmly tap eggs on countertop or a flat work surface until cracks form all over the shell. Peel eggs under cold water, rinse to remove any remaining shell pieces, and set aside.
7. Stir together chives, tarragon, parsley, dill, sprouts, pickles, and lemon zest in a small bowl. Set aside.
8. Cut eggs in half lengthwise, and carefully remove yolks. Transfer yolks to a large bowl.
9. In the large bowl, mash together egg yolks, mayonnaise, avocado, lemon juice, mustard, and salt. Stir well to combine.
10. Add herb mixture to egg yolk bowl and stir again to combine.
11. Transfer herb and yolk mixture into a piping bag, cut tip, and pipe filling onto crispy quinoa toasts.
12. Top with rainbow mix microgreens and enjoy!

Vegan Coconut Bacon:

1. Preheat the oven to 350°F and line a baking sheet with parchment paper.
2. Place the coconut chips in a medium sized bowl and drizzle with maple syrup. Toss gently to evenly coat the chips.
3. Sprinkle coconut chips with the salt, smoked paprika, and liquid smoke and gently toss again to evenly distribute the seasonings.
4. Transfer to the prepared baking sheet and spread in a thin layer.
5. Bake until golden brown and slightly crispy, about 4-6 minutes. Watch carefully as oven temperatures may vary, and the coconut flakes can quickly burn.
6. Allow to cool for ~10 minutes as the coconut chips will crisp up as they cool.
7. Once cooled, sprinkle these on your deviled egg and crispy quinoa toasts.

Quick Pickled Onions:

1. Place sliced onions in a heat-tolerant container.
2. In a small saucepan combine the water, both vinegars, maple syrup, salt, and red pepper flakes.
3. Bring the brine mixture to a gentle simmer over medium heat and stir gently to combine all of the ingredients.
4. Remove from heat and carefully pour the brine over the sliced onions.
5. Use a large spoon to press the onions down into the liquid.
6. Cover and allow to cool and steep at room temperature for a minimum of one hour.
7. Once cooled, add these on your deviled egg and crispy quinoa toasts."