

Carbonara Deviled Eggs

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Yield: 24 egg halves

12 large eggs

pinch salt (to taste)

1/2 teaspoon pepper (to taste)

1/2 cup mayonnaise

shredded parmesan cheese (for topping)

chopped cooked pancetta (for topping)

pepper (for topping)

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in the mayonnaise.

Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with the Parmesan, pancetta and pepper.

Per Serving (excluding unknown items): 1676 Calories; 153g Fat (80.9% calories from fat); 77g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2583mg Cholesterol; 1465mg Sodium. Exchanges: 9 1/2 Lean Meat; 12 1/2 Fat.