

# Greek Deviled Eggs

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**Yield: 24 egg halves**

*12 large eggs*

*salt (to taste)*

*pepper (to taste)*

*2/3 cup Tzatziki sauce*

*diced roasted red peppers*

*(for topping)*

*baby arugula (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 tzatziki.

Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with diced roasted red peppers and baby arugula.

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Per Serving (excluding unknown items): 888 Calories; 60g Fat (62.6% calories from fat); 75g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 840mg Sodium. Exchanges: 9 1/2 Lean Meat; 5 Fat.