

# Onion Dip Deviled Eggs

Food Network Magazine - April 2020

**Yield: 24 egg halves**

*12 large eggs*

*salt (to taste)*

*pepper (to taste)*

*1/2 cup French Onion Dip*

*crushed sour cream and*

*onion potato chips (for*  
*topping)*

*chopped chives (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 French Onion Dip.

Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with the potato chips and chives.

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Per Serving (excluding unknown items): 1156 Calories; 83g Fat (67.0% calories from fat); 79g Protein; 13g Carbohydrate; 0g Dietary Fiber; 2564mg Cholesterol; 1480mg Sodium. Exchanges: 1/2 Grain(Starch); 10 Lean Meat; 9 1/2 Fat.