

Pink Deviled Eggs

Paula Macri - Gattuso's Bella Cucina
Treasure Coast Newspapers

12 large hard-boiled eggs
3 ounces pickled beets
1/4 cup mayonnaise
1 teaspoon spicy brown mustard
Kosher salt
ground black pepper
parsley leaves

Peel the hard-boiled eggs and cut in half lengthwise. Carefully remove the yolk from each half of the egg and set aside.

In a food processor, add the egg yolks, beets, mayonnaise and mustard. Process together until the mixture is smooth.

Season with the salt and pepper to taste.

Spoon the mixture into the egg white.

Cover and chill up to twenty-four hours before serving.

Garnish with parsley leaves.

Per Serving (excluding unknown items): 1380 Calories; 110g Fat (71.9% calories from fat); 77g Protein; 21g Carbohydrate; 1g Dietary Fiber; 2563mg Cholesterol; 1281mg Sodium. Exchanges: 1 Grain(Starch); 11 Lean Meat; 10 Fat.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	1380	Vitamin B6 (mg):	1.1mg
% Calories from Fat:	71.9%	Vitamin B12 (mcg):	6.7mcg
% Calories from Carbohydrates:	5.9%	Thiamin B1 (mg):	.4mg
% Calories from Protein:	22.2%	Riboflavin B2 (mg):	3.0mg
Total Fat (g):	110g	Folacin (mcg):	295mcg
Saturated Fat (g):	26g	Niacin (mg):	1mg
Monounsaturated Fat (g):	37g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	31g	Alcohol (kcal):	0

Cholesterol (mg): 2563mg
Carbohydrate (g): 21g
Dietary Fiber (g): 1g
Protein (g): 77g
Sodium (mg): 1281mg
Potassium (mg): 901mg
Calcium (mg): 319mg
Iron (mg): 8mg
Zinc (mg): 7mg
Vitamin C (mg): 2mg
Vitamin A (i.u.): 3523IU
Vitamin A (r.e.): 1039 1/2RE

% Refuse: 0.0%

Food Exchanges

Grain (Starch): 1
Lean Meat: 11
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 10
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 1380 **Calories from Fat:** 991

% Daily Values*

Total Fat 110g	170%
Saturated Fat 26g	130%
Cholesterol 2563mg	854%
Sodium 1281mg	53%
Total Carbohydrates 21g	7%
Dietary Fiber 1g	5%
Protein 77g	
Vitamin A	70%
Vitamin C	3%
Calcium	32%
Iron	43%

* Percent Daily Values are based on a 2000 calorie diet.