

Ranch Deviled Eggs

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Yield: 24 egg halves

12 hard-boiled eggs
1/4 cup ranch dressing
1/4 cup mayonnaise
1 tablespoon relish
1 teaspoon mustard
salt (to taste)
pepper (to taste)
1/2 cup cucumber, diced
chopped chives
chopped dill
sliced cucumber (for garnish)

Peel and halve the hard-boiled eggs. Scoop out the yolks.

In a bowl, mash the eggs with the ranch dressing, mayonnaise, relish, mustard, salt and pepper.

Stir in the chives and dill.

Spoon the mixture into the egg whites. Top with sliced cucumber.

Per Serving (excluding unknown items): 1355 Calories; 111g Fat (73.3% calories from fat); 77g Protein; 14g Carbohydrate; 1g Dietary Fiber; 2563mg Cholesterol; 1244mg Sodium. Exchanges: 11 Lean Meat; 1/2 Vegetable; 10 Fat; 1/2 Other Carbohydrates.