

Triple Beet Deviled Eggs

Food Network Magazine - April 2020

Yield: 24 egg halves

12 large eggs

salt (to taste)

pepper (to taste)

2/3 cup beet hummus

2 tablespoons chopped

pickled beets

beef horseradish (for
topping)

pickled beets (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 food processor.

Add the beet hummus and pickled beets.

Puree' until smooth.

Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with the beef horseradish and more pickled beets.

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.