

Foodnity Recipes

Perfectly Pink Deviled Eggs Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp white vinegar
- [ ] 1 tbsp beet juice (adjust for color)
- [ ] Pinch of salt
- [ ] Pinch of black pepper
- [ ] Paprika for garnish

Instructions

1. Place eggs in a pot, cover with cold water, bring to a boil, then turn off heat and let sit 10 minutes.
2. Cool eggs in an ice bath, peel, slice in half lengthwise, and gently remove yolks.
3. Mash yolks with mayo, mustard, vinegar, salt, pepper, and drizzle in beet juice until the mixture reaches a soft pink hue.
4. Pipe or spoon the filling back into the egg whites, sprinkle with paprika, and chill for at least 10 minutes.

Nutrition per serving

80 kcal	4 g	3 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pink is too faint, add a few more drops of beet juice; if too strong, blend with a tiny spoonful of extra mayo.
- For extra flavor, stir in a touch of classic deviled eggs seasoning blend.
- Store the prepared eggs in a single layer in a sealed container to keep the colors bright.