

Curry Deviled Eggs {pickled Beets + Dill}

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/deviled-eggs-and-pickled-beets-recipe-holiday-entertaining>

Ingredients:

- 1 cup water
- 1/2 cup vinegar
- 2 beets peeled and sliced
- 1 shallot chopped
- 1 teaspoon sugar
- 1/2 teaspoon whole black peppercorns lightly crushed
- 1/4 teaspoon fennel seeds lightly crushed
- 1/4 teaspoon mustard seeds lightly crushed
- 1 teaspoon sea salt
- 6 boiled eggs
- 3 tablespoons mayonnaise
- 1 1/2 tablespoons greek yogurt
- 1 1/2 teaspoons curry powder
- 3/4 teaspoon brown mustard
- 1 garlic clove pressed
- salt
- pepper
- fresh dill chopped
- pickled beets chopped, to garnish, optional

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 215 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams

6. Protein: 8 grams
 7. SaturatedFat: 2 grams
 8. Sodium: 670 milligrams
 9. Sugar: 4 grams
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