



Dill Pickle Deviled Eggs



1/6 of recipe (4 pieces): 112 calories, 6g total fat (1.5g sat. fat), 373mg sodium, 2g carbs, 0.5g fiber, 1g sugars, 11g protein

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Prep: 10 minutes **Cook:** 20 minutes

Cool: 10 minutes



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Ingredients

12 large eggs
1/4 cup fat-free plain Greek yogurt
1/3 cup chopped dill pickles, or more for topping
2 tbsp. light mayonnaise
2 tbsp. finely chopped red onion
1 tbsp. chopped fresh dill, or more for topping
1/4 tsp. garlic powder
1/4 tsp. salt
1/8 tsp. black pepper

Directions

Place eggs in a pot, and cover with water. Bring to a boil, then cook for 10 minutes.

Transfer eggs to a bowl, and cover with ice and cold water. Let sit for 10 minutes.

Gently crack eggs on the rim of the bowl, and peel off the shells. Halve eggs lengthwise. Discard 6 yolks, or save for another use.

Place remaining 6 yolks in a medium bowl. Mash with a fork. Add remaining ingredients. Mix until uniform.

Distribute filling among the egg white halves.

MAKES 6 SERVINGS

See how it's done! [This speedy how-to video](#) will make things easier than ever.

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