

Brisket Deviled Eggs

Classic deviled egg flavors go rogue with leftover smoked beef brisket to kick it up a notch.

INGREDIENTS

- 1/2 cup cooked (Leftover) Smoked Beef Brisket, chopped, divided
- 6 hard-boiled eggs, peeled and halved
- 1/4 cup reduced-fat mayonnaise
- 1 tablespoon yellow mustard
- 1 teaspoon water
- 1/8 teaspoon garlic salt
- 1 jalapeno pepper, seeded and chopped
- 1/2 teaspoon smoked paprika



25 Min



6
Servings



42 Cal



10g
Protein

COOKING

1. Reserve 2 tablespoons brisket; set aside.
2. In a large mixing bowl, combine egg yolks, mayonnaise, mustard, water and garlic salt until smooth. Stir in remaining brisket and jalapeno.
3. Divide mixture evenly and spoon into egg whites. Top with reserved brisket and sprinkle with paprika. Refrigerate, covered, until serving.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
6		10.5g	198mg		2g	10g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com