

Keto Shrimp Cocktail Deviled Eggs

Hands-on 10 minutes Overall 20 minutes

Nutritional values (per serving, 2 deviled eggs): Total carbs: 1.4 g, Fiber: 0.2 g,

Net carbs: 1.2 g, Protein: 11.5 g, Fat: 11.4 g, Calories: 157 kcal,

[Original recipe, Keto Diet App - The ultimate low-carb diet app](#)



Ingredients (makes 6 servings)

6 large hard-boiled eggs

3 tbsp [paleo mayonnaise](#) (45 g/ 1.6 oz) - *you can [make your own](#)*

1/4 cup [Homemade Cocktail Sauce](#) (60 g/ 2.1 oz)

paprika, for garnish

12 cooked shrimp (150 g/ 5.3 oz)

Note: Recipe for cocktail sauce makes about 1 1/4 cups. You will only need 1/4 cup. You can store the rest in the fridge for up to a week.

Instructions

1. Place the eggs in a large pot and cover with cold water by 2 1/2 cm (1 inch). Bring to a boil over medium-high heat.
2. Once boiling cover and remove from the heat, set aside 8 to 10 minutes. Rinse with cool water then peel and cut in half.
3. Scoop the yolks into a small bowl with the mayonnaise and cocktail sauce, mix until smooth.
4. Place the egg whites on a serving platter and fill each with the yolk mixture.
5. Either top with a whole shrimp or cut 2 shrimp in small pieces to top eggs and serve along side the remaining shrimp with cocktail sauce.
6. Top with a sprinkle of paprika before serving.
7. Store in an airtight container in the refrigerator for up to 3 days.

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