



Deviled Egg Party Pizza

A fun way to serve those popular deviled eggs

3 Tablespoons olive oil
1/2 teaspoon garlic powder
16 fresh asparagus spears, trimmed to size of pan
Salt and black pepper to taste

Deviled Egg Filling:

6 hardboiled eggs, yolks and whites separated
1/2 cup mayonnaise
1 Tablespoon Dijon mustard
1 Tablespoon dill or sweet pickle relish
4 ounces fine chopped Monterey Jack Pepper cheese
1 Tablespoon chopped dill weed

Pizza with Topping:

1 (13.8 oz.) refrigerated classic pizza crust dough
1/4 cup chopped roasted red pepper
2 to 4 Tablespoons crushed garlic butter croutons
1/4 teaspoon regular or smoked paprika
2 to 3 Tablespoons chopped parsley or as desired

Preheat oven to 400 degrees F. Lightly grease 14 inch round dark pizza pan. Set aside.

Prepare Garlic Oil: In a small bowl, combine 3 Tablespoons olive oil and 1/2 teaspoon garlic powder. Set aside.

Prepare Asparagus: Blanch asparagus 1 minute in a large pot of boiling salted water; then remove; shock in a bowl of ice water. Drain well; pat dry. Lightly brush with reserved oil; season with salt and black pepper to taste. Set aside.

Prepare Egg Filling: In a small bowl, mash yolks with large fork, add mayonnaise and mustard; beat with hand mixer until smooth. Stir in relish. Season to taste with salt and black pepper to taste. Set aside.

Chop egg whites, place in another small bowl; toss with fine chopped pepper cheese and dill weed; set aside.

Prepare Crust: Unroll and flatten refrigerated dough crust in greased 14 inch round dark pizza pan. Brush crust with remaining reserved oil mixture. Bake in preheated 400-degree F oven for 8 to 10 minutes or starting to brown. Remove from oven.

Bake Pizza: Spread egg yolk mixture evenly over crust, leaving about 1/2 in crust exposed. Sprinkle egg white cheese mixture over pizza. Dot with red pepper pieces. Arrange 16 asparagus spears fanned out from center of pizza like spokes on a bike; lightly press asparagus down to adhere to pizza. Return pizza to 400-degree F oven; bake about 10 minutes or until crust is lightly brown.

Remove from oven; sprinkle with crushed garlic croutons, paprika, and chopped parsley as desired. Cut into wedges to serve: Yield serves 8 dinner size slices or 16 appetizers.

Cook's Note:

- To make preparation easy, prepare the egg fillings and asparagus first. I usually will blanch my asparagus at one time and save any remaining spears to use for salads.
- We cut the pizza into wedges, but it can also be cut into individual appetizer squares.
- You can also prepare using less asparagus or just make it plain without topping it with the fresh asparagus.

About the Recipe: Did you ever wonder what to do with those extra eggs, leftover from a holiday celebration? Try this – Make a Deviled Egg Pizza. Use a premade dough crust; make up the deviled egg yolk mixture; chop the whites and toss with pepper cheese; bake until melty; add toppings and serve warm in wedges. It's perfect for breakfast, lunch, or snack. Enjoy!