

Easy Pickled Eggs with Beets - Tangy, Vibrant, and Totally Snackable

Easy Pickled Eggs: Tangy, Colorful, and Incredibly Addictive



TIME
8 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 8 Eggs
- 2 Fresh Beets (about 5 oz each, peeled and sliced) or 1 (15 oz) Can Beets with Juice
- 1/2 Cup White Vinegar
- 1/2 Cup Sugar
- 1 1/2 Cups Water
- 1/2 Tsp Ground Cinnamon (optional)

Ingredient Notes:

Beets: Fresh beets offer a more pronounced earthy flavor, but canned beets save time and still give stunning results.

Vinegar: White vinegar is classic, but apple cider vinegar adds a gentle tang.

Cinnamon: Optional-but adds an intriguing warm note that balances the tang and sweetness.

How to Make Pickled Eggs:

1. Boil the Eggs:
2. Cook the Beets:
3. Make the Pickling Liquid:
4. Combine & Chill:

Tips for Success:

Use older eggs for easier peeling.

Glass jars work best-they don't stain or absorb odors.

For stronger flavor and color, let the eggs pickle for 1-3 days.

Add sliced onions or jalapeños to the jar for extra zing.

How to Serve Pickled Eggs:

As a snack right from the jar

Halved and topped on avocado toast

Sliced into salads or grain bowls

Chopped and mixed into potato salad or egg salad

Paired with caramel apple nachos for a sweet-tart combo

More Recipes You'll Love:

[This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#)

[This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#)

[These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#)

[These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)

[These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#)

Final Thoughts:

DIRECTIONS

- 1.** Boil the Eggs: Place eggs in a pot, cover with cold water, and bring to a boil. Turn off heat and let them sit for 8 minutes. This results in firm but creamy yolks. Transfer eggs to cold water to stop the cooking, then peel.
- 2.** Cook the Beets: In a separate pot, combine sliced beets and 1 1/2 cups water. Bring to a boil and simmer for 12 minutes or until tender.
- 3.** Make the Pickling Liquid: Add vinegar, sugar, and cinnamon (if using) to the pot of cooked beets. Bring to a quick boil, then remove from heat immediately.
- 4.** Combine & Chill: Place peeled eggs into a clean glass jar or container. Pour the hot beet mixture over the eggs, ensuring they're fully submerged. Let cool slightly, then refrigerate for at least 4 hours-overnight for deeper color and flavor.
- 5.** Tips for Success: Use older eggs for easier peeling.
- 6.** Glass jars work best-they don't stain or absorb odors.
- 7.** For stronger flavor and color, let the eggs pickle for 1-3 days.
- 8.** Add sliced onions or jalapeños to the jar for extra zing.
- 9.** How to Serve Pickled Eggs: As a snack right from the jar
- 10.** Halved and topped on avocado toast
- 11.** Sliced into salads or grain bowls
- 12.** Chopped and mixed into potato salad or egg salad
- 13.** Paired with caramel apple nachos for a sweet-tart combo
- 14.** More Recipes You'll Love: [This Edible Cookie Dough Is](#)

My Favorite No-Bake Treat for Late Night Cravings

15. This : No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
16. These : Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
17. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
18. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
19. Final Thoughts: These vibrant, tangy, easy pickled eggs are more than just a pretty snack. They're a flavorful, protein-packed treat you can whip up with pantry basics and enjoy for days. Make a batch today and enjoy them as a snack, side, or unexpected sandwich topper.
20. Tried it? Tag @chefmaniac and share your beet-tinted creations! And don't forget to subscribe for more colorful kitchen inspiration and easy eats. ??

SWAPS & NOTES

Beets: Fresh beets offer a more pronounced earthy flavor, but canned beets save time and still give stunning results.

Vinegar: White vinegar is classic, but apple cider vinegar adds a gentle tang.

Cinnamon: Optional-but adds an intriguing warm note that balances the tang and sweetness.

TIPS FOR SUCCESS

Glass jars work best -they don't stain or absorb odors.

For stronger flavor and color, let the eggs pickle for 1-3 days .

Add sliced onions or jalapeños to the jar for extra zing.

How to Serve Pickled Eggs As a snack right from the jar Halved and topped on avocado toast Sliced into salads or grain bowls Chopped and mixed into potato salad or egg salad Paired with caramel apple nachos for a sweet-tart combo

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-pickled-eggs-with-beets-tangy-vibrant-and-totally-snackable/>