Avocado Devilled Eggs

Serves 6

INGREDIENTS

+ 1 dozen hard boiled eggs
+ 2 ripe avocados
+ 1 lime (juiced & zested)
+ 2 tbsp cilantro (chopped)
+ sea salt
+ pepper
+ garlic powder
+ 2 slices of crisp cooked bacon (crumbled)
+ cayenne pepper (optional)

DIRECTIONS

1. Peel hard boiled eggs & cut in half.
2. Put yolks in a separate bowl.
3. Scoop out avocado, add to yolks.
4. Use a mixer to whip up until somewhat smooth.
5. Add lime juice, zest, cilantro and spices and beat until smooth and creamy.
6. Pipe or spoon into egg halves.
7. Top with crumbled bacon and sprinkle with cayenne pepper to taste.
8. Paprika can be used in place of cayenne pepper if you want to skip the heat.

“This was a perfect appetizer for our brunch!”

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