

Avocado Devilled Eggs

Serves
6

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This was a
perfect appetizer
for our brunch!

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.