

Guacamole Deviled Eggs

Serves 3-6



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 6 large eggs
- 1 large avocado
- 1 tablespoon red onion, minced
- 2-3 teaspoons fresh lime juice
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1/8 teaspoon garlic powder (optional)
- Paprika for garnish

Directions

1. Hard boil the eggs. One method is to put the eggs in pot, cover with water, and bring to a boil. Remove from heat and cover for 12 minutes. Drain and let sit in ice water to cool.
2. Peel the eggs, cut in half lengthwise, and remove the yolks. Save 2 yolks and discard the rest.
3. Mash the avocado and add the 2 yolks, red onion, lime juice, salt, pepper, and garlic powder. Mix well but leave the avocado slightly chunky.
4. Fill the egg whites with the avocado mixture. Sprinkle with paprika and serve.

Note

Serve same day to minimize browning of guacamole.



Recipe from Cook Well Berkeley: Potlucks, Parties, & Picnics, Spring 2015