



Laura's Recipe Corner

Great Recipes from Laura McKay!

Avocado Deviled Eggs

Prep time 15 mins; Cook time 20 mins; Total time 35 mins; Serves: 12

Ingredients

6 medium eggs, hard boiled and peeled
1 large avocado
3 tsp lime juice,
1 tsp cilantro, minced
2 tbsp red onion, minced
Pinch of salt and pepper.
Top with a dash of paprika or chili

Instructions

1. Halve the eggs length-wise, remove the yolks and set aside.
2. Arrange the egg white halves on a platter and set aside.
3. In a bowl, mash the avocado and 3 whole egg yolks (discard the rest) with a fork until desired consistency.
4. Mix in lime juice, red onion, cilantro, salt and pepper adjust to taste and stir to combine.
5. Spoon the mixture into the egg white halves, about 2-3 teaspoons per egg half.
6. Sprinkle with a little paprika or chili powder for color
7. Refrigerate until ready to serve, within 2-3 hours.

How to peel boiled eggs, the secret is they need to be cold, it's that simple. Have you tried to peel a warm or hot egg? It looks like you butchered it, right?

Either refrigerate them for 30 to 60 minutes after you boil them or put them under running cold water.

Crack them all over on your counter using one hand and then shell will come right off. It's that simple!

ENJOY!

Source: <http://cakescottage.com/2014/03/17/avocado-deviled-eggs/#more-346>

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