



Avocado Party Eggs

Servings 6 | Prep time 25 mins | Total time 25 mins.

Equipment: Bowl

Utensils: Knife, Stirring spoon, Measuring cups and spoons

Ingredients

6 hard-boiled eggs, peeled

1 avocado

1 teaspoon lemon juice

1/2 cup relish

Season to taste: salt, black pepper, paprika

Instructions

1. Before you begin, wash your hands, surfaces, and utensils.
2. Cut eggs in half. Remove yolks and place in bowl. Set aside egg whites.
3. Cut avocado in half, remove pit, and scoop out inside.
4. Combine egg yolks, avocado, lemon juice, relish, salt, and black pepper.
5. Spoon avocado egg mixture into egg whites.
6. Sprinkle each egg with paprika.
7. Put in refrigerator for 15 minutes until chilled and serve. Refrigerate leftovers if uneaten within 2 hours.

Nutritional Information:

Calories 140

Total Fat 9g

Sodium 260mg

Total Carbs 10g

Protein 7g