



Avocado Deviled Eggs

Made with ♥ By Shannon

Prep time: 15 minutes

Cook time: 5 minutes

Yields 12 servings

Directions:

1. Add eggs to a medium saucepan. Fill with water to cover the eggs plus an inch. Add 1 tsp baking soda (optional) to help release shells from eggs. Bring to a boil and boil for 5 minutes. Remove from heat. Let eggs rest in the hot water for an additional 15 minutes. Rinse with cold water. Cool.
2. Cut eggs in half the long way. Remove the yolk. Add yolk to a bowl. Set whites aside. Mash yolks completely.
3. Add mashed avocado, mustard, vinegar, lemon juice, dill, salt and pepper. Stir until completely combined.
4. Fill egg whites with avocado mixture.
5. Sprinkle avocado deviled eggs with paprika.
6. Keep refrigerated.

Ingredients:

- 6 eggs
- 1 Avocado, mashed
- 2 tsp prepared mustard
- 2 tsp vinegar
- 1 tsp lemon juice
- ¼ – ½ tsp dill
- ¼ tsp salt
- Dash of pepper