



Avo Deviled Eggs

from An Avocado a Day cookbook

INGREDIENTS

6 large eggs
1/2 cup smashed avocado
2 tbs avocado oil or olive oil
2 tsp apple cider vinegar
1/4 tsp Dijon or yellow mustard
Sea salt
Smoked paprika for garnish

DIRECTIONS

1) In the bottom of a medium pot, place the eggs and cover them with 2 inches of cold water. Bring to boil. Remove the pot from heat, and let the eggs sit in the water for 10 minutes. Remove the eggs from the water, let them cool, and then peel them. Slice each egg in half lengthwise, remove the yolks, and place the yolks into the bowl of a food processor. Set the whites on a serving plat with the cut side up.

2) Add the avocado, oil, vinegar, and mustard to the food processor with



Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Makes: a dozen deviled halves

the egg yolks, and pulse until smooth. Season with salt to taste.

3) Scoop 1 tbs of the yolk mixture into each egg white half. Dust them with the paprika and serve immediately, or store covered in the refrigerator overnight.