

TASTY

Avocado Deviled Eggs

by Isabel Castillo

🕒 Under 30 min

Ingredients

for 6 servings

6 hard-boiled eggs, peeled

½ avocado, diced

¼ cup greek yogurt

½ tablespoon mustard

1 ½ teaspoons lemon juice

salt, to taste

pepper, to taste

paprika, for sprinkling

Preparation

- 1** Cut each egg in half and remove the yolk. Place the yolks in a medium bowl, and refrigerate the whites while you prepare the filling.
- 2** In a large bowl, mix together the avocado, Greek yogurt, mustard, lemon juice, salt, and pepper.
- 3** Add the egg yolks and mash with a fork to incorporate. For a smoother filling, add the ingredients to a food processor and pulse to combine.
- 4** Transfer the filling to a piping bag fitted with a round tip or a zip-top bag with a corner snipped off.
- 5** Pipe the filling into the egg whites. Sprinkle with paprika.
- 6** Enjoy!