



*Culinary Creations*  
*by Connie*

Personal Chef & Event Planning Services

*Passion ~ Love ~ Food*

### **Guacamole Deviled Eggs**

<b>6</b>		<b>Large Eggs</b>
<b>1</b>		<b>Large Avocado Mashed</b>
<b>1</b>	<b>T</b>	<b>Jalapeno (optional)</b>
<b>2</b>	<b>T</b>	<b>Diced Tomato</b>
<b>1</b>	<b>T</b>	<b>Red Onion Finely Diced</b>
<b>1</b>	<b>T</b>	<b>Chopped Cilantro</b>
<b>1</b>	<b>T</b>	<b>Lime Juice</b>
		<b>Olive Oil</b>
		<b>Salt and Pepper to Taste</b>
		<b>Pinch of Chili Powder or Smoked Paprika (garnish)</b>

#### Directions:

Place eggs in a saucepan and cover eggs with cold water. Bring to a rolling boil. Turn off the heat, cover the pot, and let the eggs cook in the residual heat for 12 minutes. Drain and rinse with cold water peel the hard boiled eggs and cut them in half lengthwise. Place them on a serving platter. Scoop out the cooked yolks and set aside.

Cut the avocados in half. Remove the pit. Scoop out the avocado flesh and place in a bowl, squeeze fresh lime juice over avocados, mash with a fork. Take egg yolks that you set aside earlier and mash with fork until smooth. Add the chopped cilantro, red onions, tomatoes (optional-serrano or jalapeño chile pepper), and egg yolks into the avocados, blend until smooth.

Scoop a generous spoonful of the avocado mixture into each well of the hardboiled egg whites. Top with a small sprig of fresh cilantro or some chopped chives or pomegranate seeds.