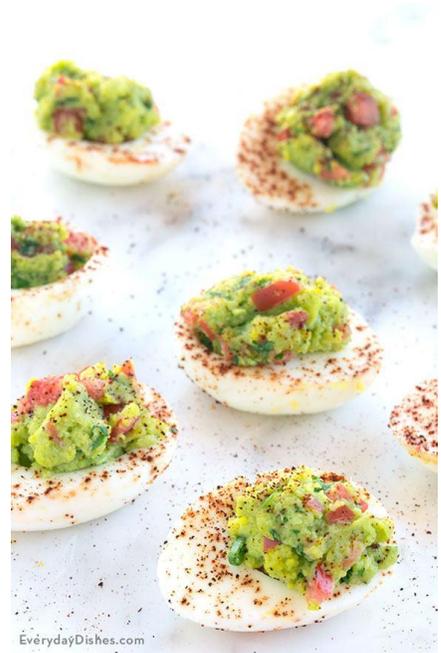


Guacamole Deviled Eggs

EVERYDAY DISHES

- 8 large hard boiled eggs
- 1 medium avocado, pitted
- 1 Roma tomato, seeded and finely diced
- 1 Tbsp cilantro, chopped
- 1 green onion, finely chopped
- juice of 1/2 of a lime, plus more to taste
- 1/2 tsp salt
- 1/4 tsp pepper
- chili powder, for sprinkling



Directions

- Peel eggs then slice in half. Place egg whites on a plate then transfer yolks to a medium-sized mixing bowl.
- Mash yolks with a fork until finely ground then add avocado and mash together with yolks until it reaches a smooth consistency with just a few chunks of avocado for texture.
- Add diced tomato, chopped cilantro and sliced green onion then stir gently to combine. Squeeze in lime juice, then season with salt and pepper. Mix well and adjust seasoning if necessary with additional salt, pepper or lime juice.
- Spoon about 1 Tbsp of filling into each egg white and sprinkle tops lightly with chili powder. Refrigerate until ready to serve and enjoy.