Avocado Deviled Eggs

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Deviled eggs make a perfect little cup for the flavors of avocados. The smokiness of paprika balances everything out. Makes 12 eggs.

Ingredients:

6 eggs, boiled
1/2 cup mayonnaise
1 avocado, peeled, pitted, and diced small
1/4 cup chopped red onion
2 tablespoons Dijon mustard
smoked paprika, as needed for garnish

Directions:

- 1. Cut the boiled eggs in half. Remove the yolks and place into a medium size bowl.
- 2. Mash the yolks with a fork along with the avocado. Add the mayonnaise and mix thoroughly.
- 3. Add the mustard, red onion, and season with salt and pepper.
- 4. Fill the eggs white cups with the yolk filling and sprinkle each with smoked paprika. Serve cold.

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