

Avocado Deviled Eggs

yield: 6 appetizers

Ingredients:

3 large hard boiled eggs

½ ripe avocado (about 75g/3oz)

1 ½ teaspoon sour cream

2 teaspoons lemon juice

1 small pickle (about 35g/1.2oz) - cut into very small cubes

2 teaspoons chives - chopped

salt and black pepper to taste

sour cream or mayonnaise and chopped chives to decorate

Directions:

Peel the eggs and then slice them in half lengthwise. Remove the yolks carefully and arrange the whites on a platter in a single layer with the cut sides up.

To the egg yolks, add the sour cream, avocado and lemon juice and mix everything until you get a smooth paste. Add chopped chives and small cubes of pickle, season with salt and pepper and mix everything together. With a small spoon, fill the egg whites with the egg yolk mixture. Decorate with sour cream/mayo (put a little sour cream/mayo in a zip lock bag and cut off one of the corner and squeeze it to make a nice decoration) and garnish with chopped chives. Sprinkle with salt and pepper and serve. Cover loosely with plastic wrap (you don't want to flatten the filling) and refrigerate for 30 minutes for the flavors to blend. Keep in a refrigerator.

Enjoy!:)

