

Avocado Deviled Eggs

*Chef Jon Ashton
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Servings: 12

*12 large hard-cooked eggs, peeled
1/4 cup olive oil
zest of two limes
juice of two limes
1/4 cup cilantro
1 avocado, peeled and pitted
salt (to taste)
black pepper (to taste)
2 slices bacon (optional), cooked and
crumbled*

Cut each egg in half lengthwise. Spoon the yolks into a food processor. Arrange the whites on a serving platter.

To the food processor, add the olive oil, lime zest, lime juice, cilantro, avocado, salt and pepper. Pulse until smooth. Spoon the mixture into a heavy-duty plastic bag (fitted with a star pastry tip, if desired). Snip off one bottom corner.

Pipe the avocado mixture into the egg whites. Garnish with two slices of bacon, if desired.

Serve immediately or cover loosely and refrigerate up to one day.

Per Serving (excluding unknown items): 146 Calories; 12g Fat (75.9% calories from fat); 7g Protein; 2g Carbohydrate; trace Dietary Fiber; 212mg Cholesterol; 65mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 2 Fat.