

# Guacamole Deviled Eggs

*Taste of Home Annual Recipes - 2021*

*6 large eggs  
1/8 teaspoon salt  
1/8 teaspoon pepper  
3 tablespoons mayonnaise  
2 tablespoons mashed  
avocado  
1 teaspoon minced cilantro  
1/2 teaspoon lime zest  
1/2 teaspoon lime juice  
pico de gallo (for topping)*

Hard Boil six large eggs. Cut in half lengthwise.

Remove the yolks. Place four yolks in a bowl. Set the remaining two yolks aside for another use. Set the whites aside.

Mash the yolks with a masher.

Add the mayonnaise, salt, pepper, avocado, cilantro, lime zest and lime juice. Mix well.

Stuff the mixture into the egg whites.

Top with pico de gallo.

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Per Serving (excluding unknown items): 742 Calories; 65g Fat (78.0% calories from fat); 38g Protein; 3g Carbohydrate; trace Dietary Fiber; 1286mg Cholesterol; 655mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Fruit; 5 1/2 Fat.