

SCD Guacamole Deviled Eggs

SCD appetizer



Ingredients:

- 6 Hard boiled eggs
- 1 Ripe avocado
- 1 ½ Tbls Lime juice
- ¼ tsp Sea salt
- 1 Tbls Cilantro, chopped (+more for garnish)
- 1 Tbls Chives, chopped
- 1 ½ Tbls Minced serrano pepper

Directions:

- 1.) Peel eggs and cut in half lengthwise.
- 2.) Scoop out yolks and place them in a small bowl. Rinse out egg whites and place hole-side down on a paper towel to dry.
- 3.) Add flesh of avocado to egg yolks. Mash together.
- 4.) Add lime juice and salt.
- 5.) Stir in chopped herbs and pepper.
- 6.) Spoon avocado mix in to egg whites.
- 7.) Garnish with cilantro or chopped chives.

Notes / Suggestions:

- 1.) Store in refrigerator for a few hours.
- 2.)