



Guacamole Deviled Eggs

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 6

Nutrition Information Per Serving

227.1 calories, 8.45 g carbohydrate, 4.94 g fiber, 3.51 g NET carbs, 9.41 g protein, 18.54 g fat

Ingredients

- 1 Tbsp Primal Kitchen Mayonnaise
- 6 large(s) pastured eggs, hard boiled and cooled
- 3 slice(s) bacon, cooked
- 2 medium(s) avocados, halved and pitted
- 4 Tbsp(s) cilantro chopped, reserve some for garnish
- 2 whole(s) shallot, minced
- 1 tsp lime juice
- 1/2 tsp(s) sea salt

Preparation

1. Peel hard boiled eggs. Slice lengthwise and reserve the yolks.
2. In a medium bowl, add egg yolks, avocado, mayo, cilantro, shallots, lime and salt.
3. Mash and mix all ingredients well. For a creamier consistency, transfer to a small blender and pulse.
4. Using a piping bag or a spoon, mound yolk-guacamole into egg whites. Top with crumbled bacon and remaining cilantro.

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