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ALABAMA

#EATBETTER

# AVOCADO PARTY EGGS

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## TIPS

An avocado is ripe and ready to eat when you can gently squeeze it and feel it yield to pressure.

Store ripe avocados in the fridge and harder, greener unripe ones on the counter.



Want to see the  
finished product?  
Scan the code to  
see how it's done.



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# AVOCADO PARTY EGGS

SERVES 6



## INGREDIENTS

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6 hard-boiled eggs, peeled  
1 avocado  
1 teaspoon lemon juice  
½ cup sweet relish  
Salt and pepper, to taste  
Paprika

## DIRECTIONS

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1. Cut eggs in half. Remove yolks and place in bowl. Set aside egg whites.
2. Cut avocado in half, remove pit, and scoop out inside.
3. Combine egg yolks, avocado, lemon juice, sweet relish, salt, and pepper.
4. Fill egg whites with yolk mixture.
5. Sprinkle each egg with paprika.
6. Chill and serve.

| Side Dish/Snack |