

Spicy Guacamole Deviled Eggs

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Yield: 24 egg halves

*12 large eggs
salt (to taste)
pepper (to taste)
1 cup guacamole
2 to 4 tablespoons water
chipotle mayonnaise (for
topping)
sliced jalapenos (for
topping)*

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in the guacamole and add water.

Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with the chipotle mayonnaise and jalapenos.

Per Serving (excluding unknown items): 1247 Calories; 94g Fat (67.5% calories from fat); 80g Protein; 22g Carbohydrate; 6g Dietary Fiber; 2544mg Cholesterol; 1155mg Sodium. Exchanges: 9 1/2 Lean Meat; 11 1/2 Fat; 1 Other Carbohydrates.