



Ivy Stark's Avocado Deviled Eggs

Serves 6-8, cook time: 30 minutes

Ingredients

- 12 large Eggs, hard-boiled and peeled
- 1 large ripe California Hass Avocado
- 1/4 cup Mayonnaise
- 1 tablespoon ground Cumin
- 1 tablespoon Capers, finely chopped
- 1 tablespoon Dijon Mustard
- 1 Lime, juiced and zested
- 1/2 teaspoon Salt
- 2 Jalapeño Peppers, seeded and finely chopped
- 1 tablespoon Chile de Arbol powder
- 2 tablespoons Cilantro, chiffonade

Preparation

Cut the eggs lengthwise into halves. Slip out the yolks and mash yolks with a fork.

Cut lengthwise around the circumference of the avocado, cut widthwise around the avocado, pop the seed out and peel the avocado. Mash the avocado with a fork.

Mix the mashed yolks and avocado with the mayonnaise, cumin, capers, mustard, lime juice and zest, salt and the jalapeño.

With large pastry bag using a large star tip, fill the egg whites with the egg yolk mixture (about one tablespoon in each half). Sprinkle with Chile de Arbol powder and garnish with the cilantro.