



RECIPE BASKET

Guacamole Deviled Eggs

1 packet D&Co. Kitchen Guacamole Spiced Mix
3 to 4 ripe avocados
8 whole eggs in shell

Make Guacamole Spiced Mix according to directions. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 – 12 minutes. Remove from hot water to cool. Peel the eggs and slice in half. Place yolks in a mixing bowl. Mix yolks with prepared guacamole. Fill empty egg halves with guacamole/yolk mixture. Chill until serving. Sprinkle with paprika just before serving.

For **Bacon Guacamole Deviled Eggs**, add ¼ cup chopped red onion and 1 cup chopped, cooked bacon to the guacamole/yolk mixture.