

Truly Deviled Eggs

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Yield: 4 servings

- Ingredients**
- 7 large eggs, hard-boiled and peeled
 - ¾ of an avocado
 - 1 small lime
 - 1 tsp sriracha
 - Salt
 - 1 tbsp minced fresh cilantro

- Instructions**
- 1 To hard boil the eggs, place in a large stock pot and cover fully with warm water. Be sure to leave plenty of room in the pot to account for the serious bubbles. Crank the heat up to high and let those babies boil for 5-6 minutes.
 - 2 When done, turn off the heat and carefully remove the pot from the burner. Let stand for 5 minutes then carefully move the pot to the sink. Fill with cold water until the outside of the pot is no longer hot. That will mean the eggs are cool enough to handle though they will still be warm. Take out each egg, dry it off, and find a gentle resting place for it to cool completely.
 - 3 Cut the hard-boiled eggs in half lengthwise. Remove the yolks and place in a medium bowl. Set the whites directly on to your preferred serving dish.
 - 4 Add the lime juice, sriracha, and salt (*to taste*) then stir until well combined. Add in the minced cilantro and stir one more time.
 - 5 Fill the egg white halves with the avocado/yolk mixture. Sprinkle with paprika and/or cayenne, devil's choice. Serve and pray you grabbed a mild one.

Source: [Real Food Real Deals](#), with modifications

