



EGGS STUFFED WITH AVOCADO PASTE WITH CRISPY BACON

INGREDIENTS:

5 hard boiled eggs
1 pack of Sokolów raw smoked bacon
1 avocado
juice of half a lemon
½ onion
½ small chili pepper
clove of garlic
2 tablespoons mayonnaise
salt and pepper

PREPARATION:

1. Put the bacon on a baking tray and place in an oven preheated to 180°C. Bake for about 15 minutes, until firmly browned.
2. Hard boiled eggs, peel and cut in half. Hollow out the yolks from them. In a bowl, crush the avocado with a fork, sprinkle with the juice of half a lemon. Add mayonnaise and the previously hollowed out yolks, as well as finely chopped chili, onion and garlic. Season the whole thing with salt and pepper and mix. Fill the halves of the egg whites with the finished stuffing.
3. Sprinkle the top of the stuffed eggs with finely crumbled bacon.