

Avocado Egg Salad

Ingredients

- 1 Avocado (cut into cubes)
- 4 Eggs
- 2 T Mayonnaise
- 1 1/2 t Lemon Juice
- 1 Celery Stalk (chopped)
- 1 T Parsley (chopped)
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

1. In a saucepan, cover eggs with 1-inch of cold water, bring to a boil then immediately remove from heat and cover with lid. Let eggs stand, covered in hot water for 12 minutes.
2. Meanwhile add avocado, mayonnaise, lemon juice, celery, and parsley into a bowl. Mash the mixture and mix well.
3. Peel and cut eggs then add into the bowl with avocado mixture. Gently fold in the eggs and season with salt and pepper to taste. Serve on toasted bread.