

Baked Avocado w/ Eggs



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 avocados

8 eggs

2 limes

salt and pepper

1t smoked paprika

1/4c chopped cilantro

2T chopped green onion

Preheat oven to 450.

Cut each avocado in half and remove pit. Using a spoon, make the hole a little larger. Squeeze lime juice all over cut side of avocado.

Carefully break an egg into the center of the avocado hole. Sprinkle with salt, pepper and smoked paprika.

Bake until egg whites are set but yolk is still runny, about 15 minutes. Remove from oven and garnish with chopped cilantro and chopped green onion.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com