



Avocado Egg Salad

Avocado Egg Salad

Prep Time	Cook Time	Total Time
10 mins	10 mins	20 mins

Read post for recipe details.

Course: Appetizer, Salad, Side Dish, Snack
Cuisine: American
Servings: 4 servings
Calories: 232 kcal

Ingredients

- 7-8 **hard boiled eggs** , chopped
- 1/4 cup mayonnaise
- 1 teaspoon lemon juice or lime juice
- 2 Tablespoons minced cilantro
- 1 teaspoon kosher or sea salt , or to taste
- fresh cracked black pepper to taste
- 1/2 teaspoon dijon mustard
- 1/2 teaspoon ground cumin and paprika (optional)
- 1 medium-large ripe avocado , chopped small

★★★★★
4.17 from 6 votes



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Directions

1. In bowl, combine eggs, mayo, lemon juice, cilantro, salt, pepper, mustard and optional spices. Gently combine well.
2. Add chopped avocado and combine into egg salad mixture. Smash the avocado to your desired texture.
3. Serve with crackers or bread.



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