

## **AVOCADO DEVILED EGGS**

*(from the Bewitching Kitchen)*

6 eggs, hard-boiled and peeled  
2 medium avocados, ripe and tender  
2 tablespoons full-fat yogurt  
1 tsp Sriracha sauce (or more, to taste)  
1 tsp lemon juice  
salt and black pepper to taste  
generous sprinkle of Tajin for serving

Cut the eggs in half, and gently scoop out the yolks, placing them in a small bowl.

To the yolks, add all other ingredients, except Tajin, and mash it all together with a fork. Transfer the mixture to a piping bag or simply fill the egg whites with a small spoon. Divide the filling on all egg whites, you might have a little bit leftover. It goes nice on a piece of baguette or Ak-Mak cracker.

Sprinkle with Tajin, and serve. It keeps well in the fridge, cover lightly with Saran-wrap.