



Stuffed eggs with guacamole and bacon



Categoria

Entradas e Petiscos



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Intermediate



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



To taste: Gallo Piri Piri Sauce



To taste: Gallo Red Wine

- 4 eggs
- 1 avocado
- 1 chopped purple onion
- 5 chopped cherry tomatoes
- 100g of bacon in pieces
- Pepper, to taste
- Salt, to taste

Method of preparation

1

Cook the eggs for about 8 minutes in boiling water. Drain them and allow them to cool down.

2

Open the avocado in half, remove the pit and its pulp. Place the pulp in a bowl.

3

Add the finely chopped onion, 3 chopped cherry tomatoes, coriander, salt and pepper to taste.

4

Finish with Gallo Red Wine Vinegar and Gallo Piri-Piri Sauce to taste.

5

Then peel the eggs, cut them into halves and remove the yolks into the guacamole bowl. Mix well.

6

Fill the egg whites with the mixture of yolk and guacamole.

7

Cook the bacon in a non-stick pan until it is golden brown.

8

Finish by decorating the egg halves with a quarter of a cherry tomato, bacon and coriander.

Produtos utilizados*Piri Piri Sauce*

Piri-Piri with Olive Oil

*Red Wine*

Daily Vinegar

*Mais receitas em**www.galloportugal.com*

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