

Stuffed eggs with guacamole and bacon

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Entradas e Petiscos	Médio	Médio	Intermediate	With friends	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.

9 You can add some more Gallo Piri-Piri Sauce.

Produtos utilizados



Piri Piri Sauce

Piri-Piri with Olive Oil



Red Wine

Daily Vinegar

GALLO

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