

Baked Eggs in an Avocado

Ingredients:

2 ripe avocados
4 fresh eggs
1/8 tsp pepper
1 Tbsp chopped chives

Directions:

- 1) Preheat oven to 425 degrees.
- 2) Slice the avocado in half and take out the pit. Scoop out about 2 Tbsp of the flesh from the center of the avocado (Just enough so the egg will fit snugly in the center).
- 3) Place the avocados in a small baking dish.
- 4) Crack an egg into each avocado half (Try your best to get the yolk in first, then let the egg whites spill in to fill up the rest).
- 5) Place in the oven and bake for 15-20 minutes. Cooking time will depend on the size of the yolk and avocado. Just make sure the whites have enough time to set.
- 6) Remove from the oven. Season with pepper and chives.