

# Avocado Egg Salad

By Ree Drummond Published: Jul 13, 2011

YIELDS:  
4 serving(s)

PREP TIME:  
5 mins

TOTAL TIME:  
5 mins

## Ingredients

- 8 whole Hard Boiled Eggs, Peeled

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- 2 whole Avocados, Pitted

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- 4 Tbsp. Mayonnaise

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- 3 tsp. Red Wine Vinegar

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- 1/2 tsp. Kosher Sald

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- Black Pepper To Taste

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- 1 tsp. Chives, Chopped

**Keep screen awake**

## Directions

Combine all ingredients (scrape avocado from skin) except for chopped chives in the bowl of a food processor. Pulse a few times, scraping the bowl once or twice if necessary. Continue pulsing until salad reaches the consistency you want: chunky or more smooth!

Remove blade from bowl and stir in chives. Check seasoning and adjust as necessary.

Serve on a sandwich (spread bread with a mix of Dijon and mayonnaise) or serve on a thick slice of tomato as a cool salad. Sprinkle on extra chives to make it purty.