



# EGG STUFFED AVOCADOS



preparation time  
**15min**



total time  
**15min**



portions  
**4**



difficulty  
**easy**

## INGREDIENTS

- 4 Aurum avocados
- 150 g bacon
- 8 small eggs
- Salt

## PREPARATION

1. Chop the bacon and cook it in a frying pan, without any fat, until it is golden and crispy. Remove it and place it on kitchen paper, so that it absorbs all the fat.
2. Cut the avocados in half, remove the stone and with the help of a spoon remove a little avocado, not too much, but just enough to fit the egg. Put a little bacon in the hole and the egg on top. Put in the microwave at minimum power for about two minutes, until the egg is set, but leaving the yolk runny. Remove and serve with the rest of the bacon on top.