

Bacon-Wrapped Avocados

It all started when we wanted to make something unique for Super Bowl Sunday... A feel-good snack (avocados having so many health benefits), but with a little naughtiness thrown in there - good old-fashioned BACON. You can use TURKEY BACON if you aren't into pork, which I'm not always. With this recipe we of course used uncured, organic bacon. These melt in your mouth!



- 1 package of *Bacon* (pork or turkey) – for pork we used using [Applegate Organic Sunday Bacon](#) – uncured, minimally processed, casein, gluten and dairy free – this company has wonderful Turkey Bacon, as well
- 2 and ½ *Avocados* (organic)
- *Chili Powder*
- *Sea Salt* – optional (for sprinkling after baking)

Preparation:

1. Preheat oven to 425 degrees
2. Line a baking sheet with parchment paper
3. Cut the avocado into equal slices
4. Wrap each avocado slice with bacon – one piece of bacon should be good for 1-2 avocado slices
5. Sprinkle chili powder over the slices of bacon-wrapped avocado; line them up on the baking sheet
6. Put in the oven and bake 12-15 minutes