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Fried Avocado Poppers

Prep Time: 15 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

42 oz. Pre-Fried Yellow Round Tortilla Chips (08641)

12 each Avocados , fresh

Lemon Juice , as needed

Flour , as needed

Egg Wash , as needed

3 cups Creamy Roasted Tomato & Bacon Aioli , see related recipe

Sea Salt , as needed

Directions:

1. Pre-heat deep fryer to 350°F.

2. In a food processor, in batches, pulse tortilla chips until coarse crumbs.

3. Cut each avocado in half, remove seed. Cut each half into 16 pieces. Spoon dices from shell and toss in lemon juice to prevent browning.

4. Using standard breading procedure dredge avocado pieces in flour, dip into egg wash, and coat with coarse tortilla crumbs. Freeze and reserve.

5. To build plate: Fry one avocado (approx. 32 pieces) for 2-3 minutes or until golden brown and heated through. Serve with ¼ cup Creamy Roasted Tomato and Bacon Aioli.



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Creamy Roasted Tomato & Bacon Aioli

Prep Time: 10 Minutes

Cooking Time: 21 Minutes

Serves 1

Ingredients:

1/8 can #10 Tomatoes , drained and diced

1/8 cup Mayonnaise

1/8 cup Olive Oil

1/8 cup Heavy Cream

1/8 tsp. Garlic , minced

1/8 cup Bacon , thick , cooked and minced

1/2 tsp. Bacon Fat

1/8 tsp. Sea Salt

Directions:

1. Pre-heat convection oven to 350° F.
2. On a parchment lined large sheet tray, evenly spread diced tomatoes. Place in oven and roast for 15-21 minutes. Remove and allow to cool.
3. In a food processor, in batches, puree all ingredients until smooth. Reserve refrigerated.