

Recipes

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Decked Out Guacamole

Prep Time: 10 Minutes

Serves 24

Ingredients:

1 bag Pre-Fried White Triangle Tortilla Chips (08618)

4 each Avocados

1/4 cup Lime Juice

1/2 tsp. Garlic Salt

1/2 tsp. Chipotle Chile Powder

2 Tbsp. Jalapeños, minced

2 Tbsp. Cilantro , chopped

1/2 cup Cranberries, dried

1/2 cup Pomegranate Seeds

Kosher Salt, to taste

Directions:

- 1. Carefully cut the avocados in half around the seed, remove the seed. Using a butter knife, cut ½ strips lengthwise, with the avocado still in the shell. Cut ½" strips width wise as well. Using a spoon, scoop out the now diced avocados. Place into a bowl and drizzle with lime juice.
- 2. Using a spatula, carefully fold the garlic salt, chipotle chile powder, jalapenos, cilantro, and cranberries in with the avocado. Season with salt to taste.
- 3. To serve, mound the guacamole in a bowl, and sprinkle the pomegranate seeds over the bowl. Serve alongside Mission® White Triangle Chips.