



Recipes

MISSIONFOODSERVICE.COM



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 1/2" strips lengthwise, with the avocado still in the shell. Cut 1/2" 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.