



Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Crunchy Nachos with Smooth Guacamole

Ingredients:

- 1 bag of tortillas
- 10 plum tomatoes, diced
- 1 red onion, chopped
- 1 bunch fresh cilantro washed and diced 1 bag shredded cheese of choice
- 3 tsp fresh lime juice
- 4 ripe avocados, halved; center removed.
- 1/4 chopped jalepeno, if like spice
- 2 tsps lime juice
- Salt
- Optional: chopped olives or sour cream

Chips Recipe:

- 1. Air fry or fry the tortillas in a little oil and salt
- 2. Break into chips

Guacamole Recipe:

- 1. In a medium bowl, mash up avocados
- 2. Add ½ the red onion, 4 tablespoons of chopped cilantro, and jalepeno to taste.
- 3. Add tsp of lime juice, and sprinkle of salt

Salsa Recipe:

- 1. In a small bowl, add the tomatoes, 1/2 the red onion, the remaining cilantro and 1 tsp. fresh lime juice to a bowl and mix.
- 2. Assemble chips on a plate. Add shredded cheese. Put in microwave to melt 1-2 min.
- 3. Top with salsa and guacamole
- 4. Optional: add chopped olives or sour cream



Enjoy!