



# Decked Out Guacamole

Prep time: 10 Cook Time: Servings: 24

Appetizers/Sides/Snacks,Better For You,Chips, Strips & Taco Shells,FSR/QSR,Casual Dining,Catering,Modern Mexican,Plant-Based Preferences,Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-Fried White Triangle Tortilla Chips	08618		1 bag
Avocados			4 Each
Lime Juice			1/4 cup
Garlic Salt			1/2 tsp.
Chipotle Chile Powder			1/2 tsp.
Jalapeños		minced	2 Tbsp.
Cilantro		chopped	2 Tbsp.
Cranberries		dried	1/2 cup
Pomegranate Seeds			1/2 cup
Kosher Salt			to taste



## Instructions

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.

