



## Guacamole Board

A colorful and interactive guacamole board featuring freshly made guacamole as the star attraction. Accompanied by an assortment of dippables including crunchy tortilla chips, crispy veggie sticks (carrots, cucumber, and bell peppers), and plantain chips. Additions of tangy lime wedges, diced tomatoes, red onions, and fresh cilantro allow guests to customize their guac experience. For an extra twist, include flavored guacamole options like roasted garlic or spicy jalapeño to elevate the sharing experience!

**Prep time:** **Cook Time:** **Servings:** 1 Board

Latino,Appetizers/Sides/Snacks,Chips & Strips,FSR/QSR,Modern Mexican,Snacks & Shareables

## Ingredients

| INGREDIENT                                                        | CODE  | PREP | QUANTITY  |
|-------------------------------------------------------------------|-------|------|-----------|
| Mission 4 Cut Tricolor Unfried Chips                              | 10821 |      |           |
| Charred Corn Queso Fresco Guacamole                               |       |      | 3 cup     |
| Spicy Charred Corn Queso Fresco Guacamole                         |       |      | 3 cup     |
| Chili-Lime Charred Corn Queso Fresco Guacamole                    |       |      | 3 cup     |
| Fresh veggies (carrot sticks, bell pepper, cucumber, radish etc.) |       |      | As needed |
| Cilantro leaves                                                   |       |      | 1/2 cup   |

## Instructions

1. On a large serving board lay out the 3 guacamoles, tortilla chips, your favorite veggies, and fresh cilantro and lime!



# Charred Corn Queso Fresco Guacamole

Prep time: Cook Time: Servings: 1 1/2-2 quarts

## Ingredients

| INGREDIENT                   | CODE | PREP    | QUANTITY |
|------------------------------|------|---------|----------|
| Avocado                      |      | Mashed  | 1 each   |
| Fresh corn kernels           |      | Grilled | 2 Tbsp.  |
| Queso fresco cheese crumbles |      |         | 2 Tbsp.  |
| Lime juice                   |      |         | 1/2 tsp. |
| Salt                         |      |         | 1/2 tsp. |

## Instructions

1. Add ingredients and mix together and serve with pit in the guac to help preserve the bold green color.
2. Garnish each guac with respective ingredients for serving.

# Chili-Lime Charred Corn Queso Fresco Guacamole

Prep time: Cook Time: Servings:

## Ingredients

| INGREDIENT           | CODE | PREP   | QUANTITY |
|----------------------|------|--------|----------|
| Avocado              |      | Mashed | 1 each   |
| Mango                |      | Diced  | 2 Tbsp.  |
| Bell pepper          |      | Diced  | 1 Tbsp.  |
| Shallot              |      | Minced | 1 Tbsp.  |
| Chili-lime seasoning |      |        | 1 tsp.   |
| Salt                 |      |        | 1/2 tsp. |

## Instructions

1. Add ingredients and mix together and serve with pit in the guac to help preserve the bold green color.
2. Garnish each guac with respective ingredients for serving.

# Spicy Charred Corn Queso Fresco Guacamole

Prep time: Cook Time: Servings: 1 1/2-2 Quarts

## Ingredients

| INGREDIENT        | CODE | PREP               | QUANTITY |
|-------------------|------|--------------------|----------|
| Avocado           |      | Mashed             | 1 each   |
| Pomegranate arils |      |                    | 1 Tbsp.  |
| Jalapeño pepper   |      | charred and sliced | 1 each   |
| Sriracha          |      |                    | 1 tsp.   |
| Garlic            |      | minced             | 1/2 tsp. |
| Salt              |      |                    | 1/2 tsp. |

## Instructions

1. Add ingredients and mix together and serve with pit in the guac to help preserve the bold green color.
2. Garnish each guac with respective ingredients for serving.