



Casa Mendosa™ Baked Tortilla Chips and Guacamole

Serves 4 / 30 mins



INGREDIENTS

10 Casa Mendosa™ White Tortillas

4 firm, ripe avocados, halved, pitted and peeled

1 garlic clove, minced

1/4 to 1/2 tsp. salt


2 medium tomatoes, seeded and chopped, optional

1 small onion, finely chopped

1 to 2 tbsp. lime juice

1 tbsp. minced fresh cilantro

DIRECTIONS

 Prep time **15 min** | Cook **15 min** | Ready in **30 min**

For Tortilla Chips

- 1** Slice 10 Casa Mendosa™ White Tortillas into triangles using a knife or pizza slicer.
- 2** Place on sheet pan and drizzle with olive oil and top with salt.
- 3** Bake in 350°F degrees oven for 10-12 minutes or until golden.
- 4** Remove from oven, and allow to cool for 7 minutes before serving.

For Guacamole

- 1** In a medium bowl, mash the avocado. Mix in the garlic, salt, onion, cilantro and lime juice. Depending on your taste or preference, you can add more salt, cilantro and/or lime juice.
- 2** Place into a serving bowl and enjoy!