



FINCH + FENNEL

Guacamole & Carnitas Tortilla Chips

GUACAMOLE INGREDIENTS:

- 5 Avocados
- ¼ c White Onion, diced
- 2 Tbsp F+F Carnitas Seasoning
- Salt & Pepper, to taste
- Juice of 2 Limes

SEASONED TORTILLA CHIPS:

- 3 c Tortilla chips
- Cooking Oil
- ½ - 1 tsp F+F Carnitas Seasoning



INSTRUCTIONS:

1. Cut & pit avocados, scraping as much avocado meat as possible into a bowl, & mash with a fork.
2. Add about ¼ cup of onion to avocado mixture & stir.
3. Stir in 2 Tbsp F+F Carnitas Seasoning. Mix in salt & pepper, to taste.
4. Add fresh lime juice, mixing well.
5. In a separate bowl, toss tortilla chips with just enough oil to coat the chips, then sprinkle with F+F Carnitas Seasoning, to taste, tossing gently until chips are evenly coated with seasoning.
6. Bake chips on a parchment-lined baking sheet at 300°F for 10-15 minutes.
7. Serve seasoned chips with guacamole.

Enjoy!

