

Avocado Chipotle Bites

Ingredients

- 1 Bag TOSTITOS® Cantina Thin & Crispy
- 1 Ripe Avocado, Peeled and pitted
- ½ cup Sour Cream
- 1 Tbsp Lime Juice
- ½ tsp Ground Cumin
- ¼ tsp Salt and Pepper
- 1 ½ cups Cubed Cooked Grilled Chicken Breast
- ¼ cup Finely Chopped Red Bell Pepper

How to make it

1. To grill chicken breast, toss with 1 Tbsp olive oil and season with ¼ tsp each salt and pepper.
2. Cook on preheated, well greased grill over medium high heat for 5 to 7 minutes or until cooked through and well marked.
3. Let stand for 10 minutes before cutting into cubes.
4. Mash avocado until smooth. Stir in sour cream, lime juice, cumin, salt and pepper until smooth.
5. Place piece of chicken on each Tostitos® Cantina Thin & Crispy; top with dollop of avocado cream. Sprinkle with red pepper.



PREP
TIME
10 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with