

GUACAMOLE AND CHIPS

Serves 6

4 ripe avocados
4 tablespoons of chopped cilantro
¼ white onion finely chopped
2 Serrano Chiles
Juice of 1 Lime
Salt and Pepper to taste
Chopped tomato of your choice (optional)

Oil for frying tortillas chips (canola, peanut, avocado, or coconut)
Corn tortillas triangles that you have left out in the sun to get hard



In a deep sauté cast iron pan or other pan large enough for frying, take the hard tortilla triangles and fry in the hot oil. You can also spray with olive oil and place in the oven for a different option. Once golden, set aside on a baking rack or paper towels to drain the oil. Fry in small batches. Sprinkle with salt.

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+1-646-216-8604 US

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reservations@lavillabonita.com

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