

AVOCADO FRIES

WITH CILANTRO CREMA



AVOCADO FRIES

1 tbsp chili piquín (chile powder type), plus more for dipping salt
1/2 tbsp kosher salt, plus more for dipping salt
1 avocado, cut into 1-inch wedges
1 cup rice flour
Vegetable oil, for frying
2 limes, cut in half

CILANTRO CREMA

2 cups cilantro, with stems
1 cup (packed) spinach
1/2 cup mayonnaise
1 lemon, juiced
1/2 avocado, peeled

DIRECTIONS

1. Combine chili piquín and salt.
2. Toss avocado wedges in rice flour, shake lightly to remove excess.
3. Fry avocados in vegetable oil (350 degrees) for 5 minutes.
4. Remove from oil, place on paper towel to drain and season with chile piquín and salt.
5. Dip lime halves into chile piquín and salt mixture. Squeeze the dipped lime over fries when ready to eat.

CREMA

In blender, combine all ingredients. Blend until smooth.



Indianapolis
Fruit
Distributors of Fruits
Vegetables & Floral