



PREP TIME

10min

FEATURING



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

DIRECTIONS

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