

Spicy Avocado TOSTITOS® Tasting Board

INGREDIENTS

- [title]For the board:
- TOSTITOS® Black Bean & Garlic
- TOSTITOS® Bite Size
- TOSTITOS® Chunky Salsa Mild
- **1 cup** crunchy toasted corn
- **1 cup** pickled peppers
- **1 lb** mini sweet peppers, seeded and halved
- **1** cucumber, sliced
- **1 bunch** radishes, sliced
- [title]For the dip:
- **3 or 4** small medium ripe avocados
- **1/4 cup** TOSTITOS® Avocado Salsa
- **1 large or 2 small** cloves garlic, grated or finely minced
- **1?8 - 1/4 tsp** cayenne pepper, depending on desired spice level
- **1/2** lime, juiced
- **1/2 tsp** kosher salt, or more to taste
- [title]For Garnish:
- **1** Fresno chili, diced

HOW TO MAKE

DIRECTIONS

- In the bowl of a blender add the avocados, TOSTITOS® Avocado Salsa, garlic, cayenne, lime juice and salt.
- Blend until smooth.
- If it's too thick add more lime juice and if it's too thin add more avocado. The texture should be light and fluffy!
- Spread onto a cutting board and garnish with Fresno chilis.
- Surround with crunchy corn, pickled peppers, TOSTITOS® Black Bean and Garlic Chips, TOSTITOS® Bite Size Rounds, and mini sweet peppers, cucumbers and radishes!



PREP TIME

5min



COOK

TIME

10min



SERVES

10

FEATURING

