

# Avocado Chipotle Bites

## INGREDIENTS

- 1 bag TOSTITOS® Cantina Thin & Crispy
- 1 ripe avocado, peeled and pitted
- 1/2 cup sour cream
- 1 tbsp lime juice
- 1/2 tsp ground cumin
- 1/4 tsp salt and pepper
- 1 1/2 cups cubed cooked grilled chicken breast
- 1/4 cup finely chopped red bell pepper



PREP TIME

10min



COOK

TIME  
5-7min



SERVES

4

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- To grill chicken breast, toss with 1 tbsp olive oil and season with 1/4 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.