

# FRUITY GUACAMOLE



# CHEF JUNIOR

TRY IT AT HOME!

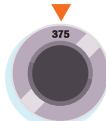
## WHAT YOU'LL NEED:



Kroger® Chef Junior Juicer



spoon & fork



oven



9 X 13 baking pan



mixing spoon



measuring spoons



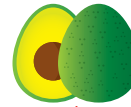
bowls

## FULL RECIPE

## INGREDIENTS:



corn tortillas



1 avocado



2 limes, halved



2-3 plum tomatoes, diced



1 bunch cilantro



2 Tbsp vegetable oil (or olive oil)



1/2 cup pineapple, diced



1 ripe mango, diced

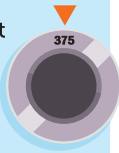


salt

## TORTILLA CHIPS

1

Pre-heat oven to 375°F.



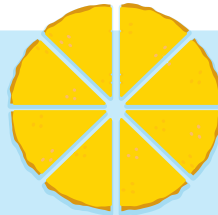
2

Juice 1 lime and mix with 2 tablespoons of vegetable (or olive) oil.



3

Cut tortillas into 8 triangles.



4

Lightly coat both sides with lime and oil mixture, and arrange in a single layer on baking sheet.

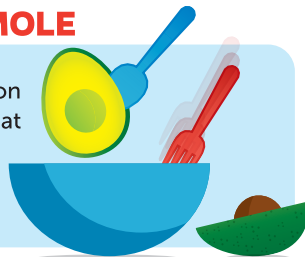


Bake until crisp (about 10–12 minutes).

## FRUITY GUACAMOLE

1

In a bowl, use a spoon to scoop out the meat of the avocado and mash with a fork.



2

Tear the cilantro leaves into smaller pieces and add them to the avocado.



Then add the diced tomatoes, mango and pineapple.

3

Sprinkle on salt and lime juice to taste. Mix.



4

Enjoy with your homemade tortilla chips!

