

# Chicharrones & Chips

TRADITIONAL TECHNIQUES WITH  
✦ CONTEMPORARY TWISTS ✦

FEATURING HOW-TO'S FOR AVOCADO CHICHARRONES  
AND AVOCADO "TOTOPOS" CHIPS

Avocados <sup>From</sup> Mexico

◆◆◆ ALWAYS FRESH ◆◆◆



# WHO SAID AVOCADOS CAN'T CRUNCH?



Serve the chicharrones fresh out of the fryer with a squeeze of lime and sprinkle of salt as the perfect appetizer or snack. Our Chipotle-Ranch Avocado Crema is the perfect dipping sauce.

There's nothing quite as satisfying as the salty crunch of two Mexican classics—savory fried chicharrones and the totopos corn chips—that adorn many a table at the start of a meal. And what better way to upgrade these tasty snack and appetizer staples than including deliciously fresh Avocados From Mexico? When the creamy, satisfying, and wholesome avocado meets the crispy crunch of fried chicharrones and chips, the result is downright fabuloso! With the increased demand for satiating snacks, mini meals, and shareable appetizers, be sure to add the avo and command a premium price!

## HOW TO MAKE AVOCADO CHICHARRONES



### - Step 1 -

Preheat a fryer to 350°F and crumble 1/4 cup of chicharrones into a dish. Slice Avocados From Mexico into 1/4-inch slices and dredge each slice in flour, dip into egg wash, then place into the dish of crushed chicharrones.



### - Step 2 -

Press each avocado slice into the chicharrones, turning and tossing each piece in the crumbs until it is thoroughly coated.



### - Step 3 -

Submerge coated avocado slices into fryer and fry until golden brown, about 2 minutes.



### - Step 4 -

Remove avocados from fryer when crisp and immediately sprinkle with kosher salt. Serve immediately.



### Try Our Avocado Totopos Chips

Craving an even crunchier avocado chip experience? Blend fresh Avocados From Mexico with Cotija cheese, panko breadcrumbs, and salt. Form and press the dough into very thin discs, then bake them into crispy, crunchy treats

for a heartier, cheesier chip experience. Serve them alongside a selection of avocado salsas and fresh guacamoles for an exciting appetizer.



Our Avocado Chicharrones are also the perfect base for a hearty breakfast. Top them with roasted cherry tomatoes, black beans, Oaxaca cheese, and tender grilled skirt steak. Finish with a fried egg, our Avocado-Lime Crema, and a splash of our Tequila-Lime Hot sauce for a morning kick.



## HUNGRY FOR MORE AVO INSPIRATION?

Find these recipes and techniques at [WWW.XXX.COM](http://WWW.XXX.COM) or browse our entire collection of recipes, handling tutorials, how-to-videos, and avocado resources.