

# DORITOS® DINAMITA® Chile Limon Smashed Pickle Salad

## Ingredients

- 4.85 oz (half a 9.75-oz bag) DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips
- 12 spears dill pickle
- 1 can (14 oz) chickpeas, drained and rinsed
- 1/2 small red onion, thinly sliced
- 4 radishes, sliced
- 1 small jalapeño pepper, thinly sliced
- 1 clove garlic, minced
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/3 cup mayonnaise
- 2 tbsp finely chopped fresh cilantro
- 1 tbsp finely chopped fresh dill
- 1 avocado, halved, pitted, peeled and diced
- 2/3 cup crumbled queso fresco

## How to make it

1. Lightly break DORITOS® DINAMITA® Chile Limon Flavored Rolled Tortilla Chips into smaller pieces.
2. In large bowl, using back of wooden spoon, smash pickle spears and cut into 1/2-inch pieces. Return pickle pieces to bowl with pickle liquid. Add chickpeas, red onion, radishes, jalapeño, garlic, salt and pepper; toss to combine. Let stand for 5 minutes.
3. Stir in mayonnaise, cilantro and dill until creamy and well combined. Add DORITOS® DINAMITA® chips, avocado and queso fresco; toss to combine.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	0 min	20 min	4-6

## Made with



**DORITOS® DINAMITA® Chile Limon  
Flavored Rolled Tortilla Chips**