

# FUNYUNS® FLAMIN' HOT® Baked Avocado Fries

## Ingredients

- 1 bag (6 oz) FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings
- 2 avocados, halved, peeled and pitted
- 1/4 cup lime juice, divided
- 2 eggs, divided
- 1 cup shredded mozzarella cheese
- 1/2 cup all-purpose flour
- 1/2 cup sour cream
- 2 tbsp finely chopped fresh cilantro
- 1/4 tsp each salt
- 1/4 tsp black pepper

## How to make it

1. In a food processor, pulse FUNYUNS® FLAMIN' HOT Flavored Onion Rings until finely crushed. Transfer half the crushed FUNYUNS® to a shallow bowl and reserve for coating in Step 5.
2. In a large bowl, mash avocados with 2 tbsp lime juice. Add 1 egg, mozzarella, and remaining crushed FUNYUNS® from food processor. Stir until combined.
3. Press mixture evenly into parchment paper-lined 8-inch square pan. Freeze until set, about 2 hours. Cut into 16 fries.
4. In a shallow dish, beat remaining egg. Transfer flour to another shallow bowl. To coat fries, roll in flour, dip in egg and roll in reserved crushed FUNYUNS®. Arrange on parchment paper-lined baking sheet.
5. Bake avocado fries for 15 minutes or until golden brown.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min	8

## Made with



**FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings**

6. For cilantro-lime crema, in a small bowl, stir together sour cream, remaining 2 tbsp lime juice, cilantro, salt, and pepper.
7. Serve avocado fries with crema for dipping.