

Spicy Avocado TOSTITOS® Tasting Board

Ingredients

For the board:

- TOSTITOS® Black Bean & Garlic
- TOSTITOS® Bite Size
- TOSTITOS® Chunky Salsa Mild
- 1 cup crunchy toasted corn
- 1 cup pickled peppers
- 1 lb mini sweet peppers, seeded and halved
- 1 cucumber, sliced
- 1 bunch radishes, sliced

For the dip:

- 3 or 4 small medium ripe avocados
- 1/4 cup TOSTITOS® Avocado Salsa
- 1 large or 2 small cloves garlic, grated or finely minced
- 1/8 - 1/4 tsp cayenne pepper, depending on desired spice level
- 1/2 lime, juiced
- 1/2 tsp kosher salt, or more to taste

For Garnish:

- 1 Fresno chili, diced

How to make it

1. In the bowl of a blender add the avocados, TOSTITOS® Avocado Salsa, garlic, cayenne, lime juice and salt.
2. Blend until smooth.
3. If it's too thick add more lime juice and if it's too thin add more avocado. The texture should be light and fluffy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	10

Made with



TOSTITOS® Black Bean & Garlic

4. Spread onto a cutting board and garnish with Fresno chilis.
5. Surround with crunchy corn, pickled peppers, TOSTITOS® Black Bean and Garlic Chips, TOSTITOS® Bite Size Rounds, and mini sweet peppers, cucumbers and radishes!