



Avocado Taquitos



Ingredients:

- 6 corn tortillas
- 1 Avocado from Mexico
- 1 tbsp fresh lime juice
- 1 tbsp chives, chopped
- ¼ tsp salt
- ¼ tsp garlic powder
- ¼ cup shredded Mexican cheese blend
- 1 jalapeno, diced (optional)
- 2 tbsp olive oil
- ½ cup sour cream
- 1 tsp hot sauce or chili sauce
- Salsa (optional)

Makes 6 Taquitos

Directions:

In a bowl, mash avocado and mix with lime juice, chives, salt, garlic powder, cheese, & jalapeno. Microwave tortillas for 45 seconds between 2 damp paper towels, or according to package directions. Spoon 1 tbsp mixture on tortilla and roll up, place seam side down in lightly oiled pan. Brush top & sides with oil. Bake in 400 degree oven for 20 minutes or until golden brown.

For dipping sauce: mix sour cream with hot sauce or chili sauce, or salsa.