



Guacamole Egg Rolls



Ingredients:

2 Avocados From Mexico
½ red onion, diced
¼ cup fresh cilantro, chopped
Juice from 1 lime
1 clove garlic, minced
1 tomato, diced
1 tsp salt
1 jalapeno, chopped (optional)
12 egg roll wrappers
Oil for frying
Dipping sauce:
½ cup sour cream
1 tbsp hot sauce or chili sauce

Directions:

Mash avocados in a bowl and combine with onions, cilantro, lime juice, garlic, tomatoes, salt & jalapenos. Place 2 tbsp of guacamole on egg roll wrapper and fold according to package directions. In a frying pan, place enough oil to cover egg rolls and heat to 350 degrees. Fry egg rolls in oil, about 30-45 seconds on each side or until golden brown. Combine sour cream & hot sauce for dipping sauce.

Makes 12 Egg Rolls