



Fried Avocado Tacos with Cilantro Lime Sour Cream



Ingredients:

1 Avocado From Mexico, cut into 8 slices
½ cup flour
2 eggs, beaten
1 cup Japanese bread crumbs
2 tsp paprika
½-1 tsp salt, depending on taste
1 tsp garlic powder
1 tsp cumin
1 tsp Mexican oregano
½-1 tsp cayenne pepper, depending on taste (optional)
Oil for frying
4-6 corn tortillas
½ cup sour cream
Juice & zest of 1 lime
1-2 tbsp chopped cilantro
1 cup shredded queso cheese
salsa
Shredded lettuce

Directions:

Combine Japanese bread crumbs with spices. Dredge avocado slices in flour, eggs, and bread crumb mixture. Repeat egg and bread crumb steps. Fry in oil heated to 350 degrees for about 30 seconds on each side or until golden brown. Combine sour cream, lime juice, zest and cilantro. Heat tortillas in lightly oiled pan, about 10-15 seconds per side or place between 2 damp paper towels and microwave for 30 seconds. Place one or 2 avocado slices on tortilla and top with cilantro lime sour cream, cheese, salsa, and shredded lettuce. Avocado slices can be baked in the oven instead of frying. Place on cookie sheet and lightly spray with oil. Bake at 450 degrees for 20 minutes or until golden brown.