







TEX MEX GUACAMOLE

PREP TIME: 25 Mins
TOTAL TIME: 1 Hour 25 Minutes
SERVES: 6 people
SPICE LEVEL: Medium

This chunky guacamole is packed with classic Tex Mex flavours, from peppers to chilli, cheese and beans.



2 spring onions, trimmed and finely chopped



1/2 yellow pepper, deseeded and finely diced



1 large red chilli, deseeded and finely chopped



1 garlic clove, crushed



2 tablespoons lime juice



1 teaspoon mild chilli powder



1/4 teaspoon salt



50g tinned sweetcorn kernels, drained



1/2 x 425g tin Old El Paso™ Black Beans, drained and rinsed



2 ripe avocados, peeled, stones removed and flesh diced



50g Cheddar cheese, grated



2 tablespoons freshly chopped coriander

TIPS

For a smoother guac process the pepper, sweetcorn and black beans in a food processor or blender until finely chopped and mash the avocados.

For extra heat double up on the chilli pepper and use hot chilli powder instead of mild.

Serve with home-made cheesy nachos, if you like. To make, lightly brush 4 Old El Paso™ Regular Flour Tortillas with a mix of olive oil and lime juice. Cut each tortilla into 6 triangles and spread on a large baking tray. Season with salt and freshly ground black pepper and sprinkle lightly with dried oregano. Bake at 200°C (180°C for fan assisted ovens), gas mark 6 for 6-8 minutes, until golden and crisp. Remove from the oven, sprinkle with grated cheese then return to the oven for a further 6-8 minutes or until the cheese has melted.

Don't just dip! This chunky guac is great for adding masses of flavour to a filling burrito. Spread over large Old El Paso™ Tortillas and top with shredded lettuce, sliced cooked chicken and a spoonful of soured cream. Then just fold and roll.

1 COMBINE THE INGREDIENTS

Combine the spring onion, pepper, chilli, garlic, lime juice, chilli powder, salt, sweetcorn and black beans in a large bowl. Stir in the avocado and nearly all the cheese and coriander and mix well.

2 REFRIGERATE

Cover the surface closely with cling film and refrigerate for 1 hour to allow the flavours to blend. Garnish with the remaining cheese and coriander and serve.