

Mexican Guacamole and Tortilla Chips



Ingredients list

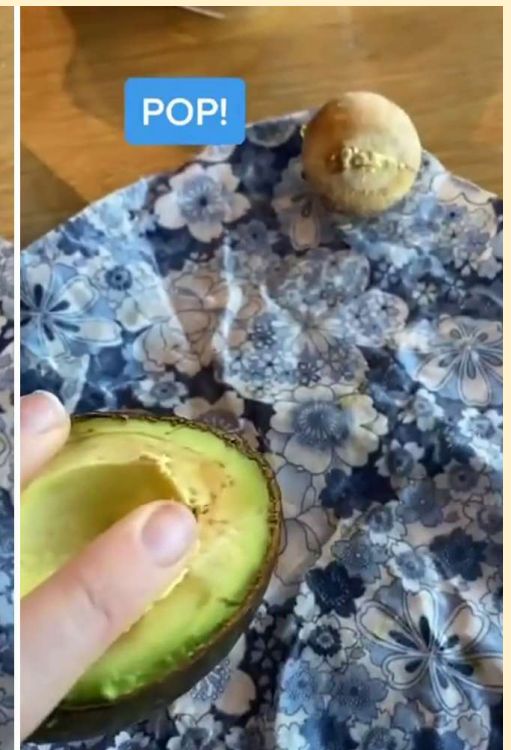
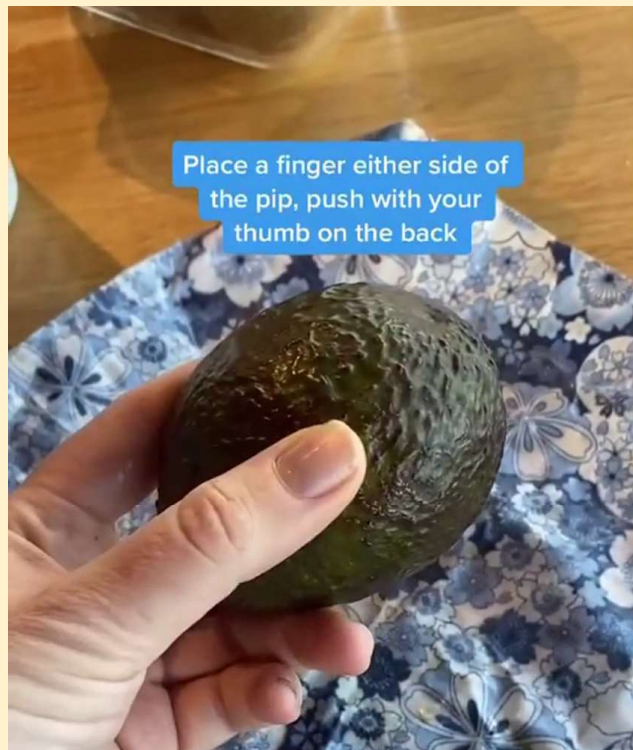
- 1 avocado (as soft/ripe as possible!)
- 30ml lime juice
- 1 red chilli, finely chopped (optional if you like spice!)
- 4 plum tomatoes, finely chopped
- Sea salt & freshly ground black pepper, to taste
- 2 large soft tortillas wraps
- Any seasoning/spice mix you would like on your tortilla (Cajun is good!)
- Vegetable oil for air frying

Equipment list

- Sharp Knife
- Chopping Board
- Small plastic mixing bowl
- Fork
- Dessert spoon
- Air fryer

Method

1. Halve avocados lengthways and remove the stone.
2. Scoop the avocado flesh into a medium bowl.



Method

3. Add lime juice and mash to combine.
4. Dice the tomatoes so they are small chunks and add them with the salt and pepper to the avocado, then mix well. Cover with plastic wrap and set aside (prevents enzymatic browning of the avocado!)



Method

5. Brush the tortilla wraps with oil and any spice mix you have chosen. Do this on both sides.
6. Cut each tortilla into eighths (they will resemble corn chips).
7. Lay into the air fryer so that they are in a single layer (you may have to do 2 batches)
8. Set to cook for 7 minutes at 180°C

