



Cuban Avocado Salsa Loaded Dippers

INGREDIENTS

- 4 ears of grilled sweet corn – cut off cob
- 2 large avocado – diced
- 1 small red onion -diced
- 1 red bell pepper- diced
- ½ bunch cilantro chopped
- 1 clove minced garlic
- 1 tsp ground cumin
- ¼ tsp crushed red pepper flakes
- 4 Tbsp lime juice
- 2 Tbsp olive oil
- Salt and pepper to taste

DIRECTIONS

Fry Lamb Weston Dippers at 350°F (180°C) for 2 3/4 - 3 1/4 min

In large bowl combine all ingredients for salsa and stir to combine. Season to taste with salt and pepper.

Toss fries into salsa mixture and place on large platter for serving, garnish with cilantro and limes as desired.

Yield

6 portion