

Others

PEPPADEW GUACAMOLE WITH HOT TORTILLAS



Serves: 6-8

2 avocados
Juice of ½ lime
125g low fat cream cheese
1 tbsp Peppadew® Diced Sweet Piquanté Peppers
Tortillas

Peel, stone and cut the avocados in half. Place in a bowl and add the lime juice. Toss gently.

Place the avocados, cream cheese and Peppadew® Diced Sweet Piquanté Peppers in a small blender. Whiz until nearly smooth but still retain a little texture. Spoon into a bowl and chill until ready to serve.

Serve the guacamole alongside the tortillas.
