



# MEXICAN

## ► IN MINUTES ◀

### *Mexican Cheese Crisps with Avocado*

*No one will guess how easy these little crisps are to make!*

#### Ingredients

- |   |  |
|---|--|
| ½ 8-oz (250-g) block (5½ x 2 in./14 x 5 cm)<br>Colby & Monterey Jack or marble cheese blend | 1 plum tomato                                |
| 1–2 limes, divided  | 2 ripe medium avocados                       |
| 2 oz (60 g) cream cheese, softened  | 1 cup (250 mL) loosely packed fresh cilantro |
| 1 tbsp (15 mL) mayonnaise   | ¼ cup (50 mL) finely chopped red onion       |
| 1 tsp (5 mL) <b>Southwestern Seasoning Mix</b>  | ½ tsp (2 mL) salt                            |
|   | ½ tsp (2 mL) coarsely ground black pepper    |
- Preheat oven to 375°F (190°C). Line **Large Round Stone with Handles** with **Parchment Paper**. Cut cheese block crosswise into twelve ¼-in. (6-mm) slices with **Santoku Knife**. Cut each slice in half, creating two squares; arrange 2 in. (5 cm) apart on baking stone. Bake 14–17 minutes or until cheese appears lacy and golden brown. Remove baking stone from oven. Cool crisps 1 minute on baking stone. Remove crisps to **Stackable Cooling Rack** with **Mini-Serving Spatula**; cool completely.
  - Meanwhile, for topping, juice limes with **Citrus Press** to measure 1½ tbsp (22 mL). Combine 1½ tsp (7 mL) of the juice, cream cheese, mayonnaise and seasoning mix in **(2-cup/500-mL) Prep Bowl**; whisk until smooth with **Stainless Mini Whisk**. Spoon topping into small resealable plastic bag; secure bag and set aside.
  - Seed and dice tomato using **Utility Knife**; set aside. Peel and remove pits from avocados using **Avocado Peeler**. Coarsely chop cilantro and finely chop onion with **Food Chopper**. Add avocado, cilantro, onion, remaining 1 tbsp (15 mL) lime juice, salt and black pepper to **Stainless (2-qt./2-L) Mixing Bowl**; mash until well blended using **Mix 'N Masher**. Place scant **Small Scoop** of avocado mixture onto each crisp. Trim corner of bag filled with topping using **Professional Shears**; drizzle over avocado mixture. Garnish with diced tomato.

Yield: 24 appetizers

U.S. Nutrients per serving (1 appetizer): Calories 60, Total Fat 5 g, Saturated Fat 2 g, Cholesterol 10 mg, Carbohydrate 2 g, Protein 2 g, Sodium 90 mg, Fiber 1 g

**Cook's Tip:** If desired, taco seasoning can be substituted for the Southwestern Seasoning Mix.