



PREP
TIME

20_{min}



COOK
TIME

15_{min}



SERVES

8

FUNYUNS® FLAMIN' HOT® Baked Avocado Fries

INGREDIENTS

1 bag (6 oz) FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings

2 avocados, halved, peeled and pitted

1/4 cup lime juice, divided

2 eggs, divided

1 cup shredded mozzarella cheese

1/2 cup all-purpose flour

1/2 cup sour cream

2 tbsp finely chopped fresh cilantro

1/4 tsp each salt

1/4 tsp black pepper

HOW TO MAKE

DIRECTIONS

In a food processor, pulse FUNYUNS® FLAMIN' HOT Flavored Onion Rings until finely crushed. Transfer half the crushed FUNYUNS® to a shallow bowl and reserve for coating in Step 5.

In a large bowl, mash avocados with 2 tbsp lime juice. Add 1 egg, mozzarella, and remaining crushed FUNYUNS® from food processor. Stir until combined.

Press mixture evenly into parchment paper-lined 8-inch square pan. Freeze until set, about 2 hours. Cut into 16 fries.

In a shallow dish, beat remaining egg. Transfer flour to another shallow bowl. To coat fries, roll in flour, dip in egg and roll in reserved crushed FUNYUNS®. Arrange on parchment paper-lined baking sheet.

Bake avocado fries for 15 minutes or until golden brown.

For cilantro-lime crema, in a small bowl, stir together sour cream, remaining 2 tbsp lime juice, cilantro, salt, and pepper.

PRODUCT



Serve avocado fries with crema for dipping.