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Cheesy Guacamole Bites Recipe

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CHEESY GUACAMOLE BITES RECIPE

Ingredients

- Shredded cheese (Cheddar or Monterey Jack work well, or a combination of both)
- 1 melon ball scooper (spoon will work fine too)
- 2 ripe avocados
- 1/2 cup [Cherchies Oh Soo Simple Salsa Recipe](#)
- 1 Tablespoon (Tbsp.) (or more to taste) [Cherchies Chardonnay Lime & Cilantro Seasoning](#)
- 1 lime
- 1/2 red onion, chopped
- 2 Tablespoons (Tbsp) mayonnaise
- 1 Tablespoon [Cherchies® Select Grilling Rub & Seasoning](#)
- Parchment paper
- Small (quart size) resealable plastic bag
- Baking sheets

Preparation

1. Preheat oven to 350 degrees. While oven is warming, prepare the guacamole. Halve avocados, and remove pits with a knife. (Put blade into pit, and gently twist to remove). Make small slits in avocado shells with a knife, and scoop out the avocado.
2. In a medium bowl, mash avocados with a fork. Depending on your "chunk level" mash until desired consistency (I like to have my guacamole on the chunkier side).
3. Slice lime and squeeze juice into the bowl. Stir.
4. Add salsa, [Cherchies Chardonnay Lime & Cilantro Seasoning](#), chopped onions and mix everything together. Set aside.
5. In a small bowl, combine the mayonnaise and the [Cherchies® Select Grilling Rub & Seasoning](#). Carefully scoop mayonnaise mixture into the corner of a small resealable plastic bag (this will act as your decorating bag), and snip a tiny corner off the end of the bag (or scoop the mixture into a decorating tool).
6. Line baking sheet with parchment paper and sprinkle about 1-2 Tablespoons (Tbsp) of cheese onto parchment paper, creating compact mounds of cheese. Bake in the oven for a few minutes. You will need to watch closely, so the cheese doesn't burn. Allow cheese to cool for a few minutes then carefully transfer to a platter with a spatula.
7. Using a melon ball scooper or spoon, dollop a scoop of guacamole on top of the cooled cheese disc. Decorate the guacamole bites with the mayonnaise/grilling seasoning mixture. Ole!



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