



SPANISH-STYLE GUACAMOLE



PREP TIME: 30 Mins

TOTAL TIME: 1 Hour 30 Minutes

SERVES: 6 people

SPICE LEVEL: Mild

Transform your guacamole into a delicious tapas-style dip with spicy chorizo and charred Spanish peppers.



2 teaspoons
olive oil



8 Padrón peppers
(about 100g)



1/4
teaspoon salt



8 thin slices
pre-packed
sliced chorizo
sausage



2 large ripe avocados,
peeled, stones removed
and flesh mashed



2 tablespoons
lemon juice



1/2 small red onion,
finely chopped



1 garlic clove,
crushed



1/2 teaspoon
smoked paprika,
plus extra for
sprinkling



2 tablespoons
freshly chopped
flat-leaf parsley

1 COOK THE PEPPERS

Heat the oil in a heavy-based frying pan over a medium-high heat. Add the whole peppers to the pan and cook for 5-6 minutes, turning frequently until the skins blister. Transfer to a plate, sprinkle with the salt and cool for 10 minutes.

2 COOK THE CHORIZO

Add the chorizo slices to the hot pan and cook for 30-40 seconds on each side until just frazzled. Drain on kitchen paper and cool for 5 minutes.

3 COMBINE THE INGREDIENTS

Chop the peppers (reserving one for garnish), discarding the stalks and seeds. Finely chop the chorizo (reserving a slice for garnish). Place the pepper and chorizo in a large bowl and stir in the avocado, lemon juice, onion, garlic, paprika and parsley. Season with freshly ground black pepper, if you like. Transfer to a

4 REFRIGERATE

Cover the surface closely with cling film and refrigerate for 1 hour to allow the flavours to blend. Garnish with the reserved pepper, chorizo and a sprinkling of extra paprika and serve.

TIPS

If Padrón peppers are unavailable use 1 large green pepper, deseeded and cut into thin strips and char-grill until tender. Allow to cool and finely chop.

For a veggie guacamole, replace the chorizo with a 70g roughly chopped green and black pitted olives.

Don't just dip! Pile the guac into Old El Paso™ Crunchy Taco Shells with mixed salad leaves, strips of drained roasted red pepper, sliced pitted black olives and a drizzle of garlic flavoured olive oil.