

Tomatillo Guacamole

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*3 avocados
pinch salt
3 diced tomatillos, husked
and rinsed
1/2 cup cucumber, diced
2 scallions, chopped
3 tablespoons chopped
cilantro
3 tablespoons pickled
jalapeno peppers
juice of one lime
salt (to taste)
chopped cooked chicken
breasts*

In a medium bowl, smash the avocados and salt.
Stir in the tomatillos, cucumber, scallions,
cilantro, jalapenos and lime juice. Season with
salt.

Top with more cilantro.

Per Serving (excluding unknown items): 988 Calories; 92g Fat (77.3% calories from fat); 13g Protein; 48g Carbohydrate; 16g Dietary Fiber; 0mg Cholesterol; 68mg Sodium. Exchanges: 1/2 Vegetable; 2 1/2 Fruit; 18 Fat.