

BROOKS TROPICALS

FOOD SERVICES

culinary delight

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Recipes

FEATURING SLIMCADO AVOCADOS



RECIPE SUMMARY

Servings: **4**

Prep Time: **10 mins.**

Cook Time: **7 mins.**

Source: **Roger Maynor**
Featured Chef

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Baked SlimCado in the Shell

INGREDIENTS

- 2 ripe SlimCado avocados**
- 1/4 cup blue cheese**
- 1/4 cup walnut halves**
- 1/2 pound pancetta, thinly sliced**
- 1 tablespoon Worcestershire sauce**
- salt and pepper**

INSTRUCTIONS

- 1.** Preheat oven to 375°F.
- 2.** Cut the avocado in half and scoop out the flesh, leaving the skin intact, and roughly dice the avocado.
- 3.** Place avocado in an ovenproof dish, and add the crumbled blue cheese, walnuts, pancetta, and Worcestershire sauce and season with salt and pepper.
- 4.** Spoon the mixture back into the avocado shells and bake for 5 minutes.
- 5.** Remove from oven and place in the broiler for 2 minutes right before serving.