

FOOD SERVICES

Culinary Delight

Culinary Delight

Recipes

FEATURING SLIMCADO AVOCADOS



RECIPE SUMMARY

Servings: **4**

Prep Time: **40 mins.**

Cook Time: **5 mins.**

Source: **Roger Maynor**
Featured Chef

[DOWNLOAD RECIPE](#)

[PRINTABLE RECIPE](#)

Caribbean Guacamole with Fried Plantain Chips

INGREDIENTS

Lump Crabmeat Guacamole

- 2 ripe SlimCado avocados
- 1 jalapeno, seeded and minced
- 2 tablespoons chopped red onions
- 1 tablespoon minced cilantro
- 1 tablespoon fresh lime juice
- 2 teaspoons olive oil
- 1/2 teaspoon salt
- 1/2 pound lump crabmeat

Mango Guacamole

- 4 ripe SlimCado avocados
- 2 mangos, diced
- 1 red onion, diced
- 1 serrano, seeded and minced
- 1 bunch cilantro, chopped
- 1 green bell pepper, diced
- 1 tablespoon olive oil
- salt and pepper

Fried Plantain Chips

- 2 quarts peanut oil
- 1 green plantain, peeled, cut in 1/2 crosswise, very thinly sliced lengthwise

INSTRUCTIONS

Lump Crabmeat Guacamole

In a large bowl, combine all the ingredients except the crabmeat, mashing slightly to combine. Fold in the crabmeat and adjust the seasoning, to taste.

Mango Guacamole

Place the avocados in a large bowl and crush them using a fork. Add the remaining ingredients and season with salt and pepper. Mix until well blended but chunky.

Fried Plantain Chips

In a large pot heat peanut oil over medium-high heat to 350°F. Fry plantains in 2 batches until golden brown and crispy, about 2 minutes. Transfer to a paper towel and season.