



zesty guacamole with spiced pita chips

Holy Guacamole! This recipe for zesty guac and homemade spiced pita chips is unbelievably easy and delicious.

SERVES: 6



julie albert & lisa gnat



ingredients

Pita Chips

- 2 tbsp olive oil
- ¼ tsp ground cumin
- ¼ tsp chili powder
- ¼ tsp paprika
- ¼ tsp kosher salt
- Pinch cayenne pepper
- 4 (6-inch) pita breads

Guacamole

- 3 ripe avocados
- 2 tbsp chopped red onion
- 2 tbsp chopped cilantro
- 1 tbsp fresh lemon juice
- 10 cherry tomatoes, sliced in half
- ½ tsp kosher salt
- ¼ tsp ground cumin
- 1/8 tsp chili powder

Cilantro, for garnish

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directions

1. For the pita chips preheat the oven to 400°F. Line a baking sheet with parchment paper. In a small bowl, combine olive oil, cumin, chili powder, paprika, salt and cayenne pepper. Brush both sides of each pita with the olive oil mixture. Cut each pita bread into 8 triangles. Place on prepared baking sheet in a single layer. Bake for 8 minutes, flip and bake 5-6 minutes more, until golden and crispy.
2. For the guacamole, mash avocados in a bowl and stir in red onions, cilantro, lemon juice, halved tomatoes, salt, cumin and chili powder. Serve with pita chips and garnish with cilantro.

“A lot of issues were on the ballots. In New York City there was Proposition 14. That would put a ceiling on the number of late-night talk shows. And California passed Proposition 21. That would change guacamole officially to guac.”

— DAVID LETTERMAN

