



CLEVELAND GUAC

SERVINGS: 4-6

PREPPING TIME: 15 MIN

Ingredients

2 Avocados from Peru

3oz Smoked Kielbasa

½ Red Onion Diced

1 Bunch Chopped Cilantro

2oz Crumbled Chevre (Goat Cheese)

Juice 1 Lime

Pinch of Salt

1 Garlic Clove

Sprinkle Smoked Paprika



The Official Avocado of the Cleveland Browns

Directions

1. To cut the avocados, run a knife around the avocado (from top to bottom) and twist in half. Pull out and discard the pit. Using a spoon or your thumb, remove the flesh and place it into a medium-sized bowl. In a saucepan melt butter, add pumpkin seeds, and cook until toasted. Remove from pan and toss with tatin.
2. Take kielbasa and cut it into small cubes, Heat the frying pan with light oil. Fry kielbasa until crispy.
3. Cut the lime in half and squeeze both halves into the bowl with the avocado. Add the garlic, salt, fried kielbasa, goat cheese, and red onion.
4. Using a fork gently mash each avocado half a few times then stir all ingredients together. Sprinkle top with smoked paprika.