

Southwest Grilled Avocados

4 Hass Avocados, halved
1 bag of blue corn tortilla chips
2 Tbsp lemon juice
2 Tbsp extra virgin olive oil

Corn Salsa Recipe:

8 oz whole corn, strained
8 oz black beans, strained
1 med tomato, diced
1/2 med white onion, diced
1 Tbsp cilantro, chopped fine
1/2 tsp ground cumin
1/2 tsp chili powder
Salt & pepper to taste
Combine all ingredients in a bowl, set aside.

Directions:

Heat grill to medium-high heat. Remove pits from avocados and brush first with lemon juice, then extra virgin olive oil. Place avocados skin side down on grill for 2 minutes, turn and grill for 2 more minutes. With a spatula, carefully remove avocados from grill and spoon salsa into seed pits.