



# Inside Out Stuffed Avocados

- Ingredients
- 4 semi-ripe avocados, halved
- Olive oil
- Kosher salt and freshly ground black pepper
- 1 pint grape tomatoes, quartered
- 2 cloves garlic, minced
- 1 jalapeno, finely diced
- 1/2 small red onion, finely diced (about 1/4 cup)
- 1/4 cup chopped fresh cilantro
- 1 tablespoon CO-OP Gold White Wine Vinegar 
- 1/4 cup CO-OP Gold Sour Cream 14% 
- 1 teaspoon agave nectar
- Juice of 1 lime
- Hot sauce, to taste
- 1 cup tortilla chips, crushed (try our in store made!)



## Directions

1. Preheat a grill to medium heat.
2. Using the tip of a paring knife, cut off a sliver of the skin from the rounded side of each avocado half, so they will lay flat on your serving platter. Score the flesh side of each avocado half in a cross-hatch pattern. Brush the inside of the avocado halves with olive oil and sprinkle with salt and pepper. Place the avocado halves cut-side down on the grill for 1 minute 30 seconds. Turn the avocado halves 90 degrees to get cross-hatch grill marks and cook for another 1 minute 30 seconds. Remove from the grill and place, grilled-side up, on a large platter.
3. Stir together the tomatoes, garlic, jalapeno, onion, cilantro, vinegar, salt and pepper in a mixing bowl. Set aside for assembly.
4. Whisk together the sour cream, agave, lime juice and hot sauce in a small mixing bowl to form the crema.
5. Mound about 2 heaping tablespoons of the vegetable mixture into each avocado half. Drizzle the margarita crema over the avocados. Sprinkle the tortilla chips on top. Serve immediately.

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<https://www.foodnetwork.com/recipes/inside-out-stuffed-avocados-7133919>

# Grilled Avocado Guacamole

## Ingredients

- 5 whole avocados
- 1/4 cup diced red onion
- 1 whole jalapeno
- 2 cloves garlic
- 1/4 tsp cumin
- 1/2 tsp smoked paprika
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 whole lime



## INSTRUCTIONS

1. Halve your avocados and place on grill on high heat. Grill for about 5 minutes until charred
2. Scoop out avocados into a bowl. Add onion, chopped jalapeno, chopped garlic, cumin, paprika, salt and pepper. Mix together until smooth, with some chunks.
3. Let cool or serve warm, squeeze lemon juice in before serving. Enjoy!

<https://dadwithapan.com/grilled-avocado-guacamole/>