



### Avocado Enchilada Buffalo Style Chicken Mini Empanadas

**Buffalo Style Chicken Mini Empanadas** are smothered in an avocado salsa and baked.

Yield: 3 servings



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#### *Ingredients:*

9 Each - **Buffalo Style Chicken Mini Empanadas [4161265]**, Prepared according to package directions

1 Cup - Avocados, Diced

1 Cup - Salsa Verde

½ Cup - Cilantro, Chopped

¼ Cup - Lime Juice

¼ Cup - Jalapeño, Diced

To Taste - Salt and Pepper

Garnish - Pico De Gallo

Garnish - Sour Cream

Garnish - Cilantro, Chopped

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#### *Directions:*

1. Preheat the oven to 375 degrees. Prepare the **Buffalo Style Chicken Mini Empanadas** according to the package directions. Once done, set them aside.
2. Combine avocado, salsa verde, cilantro, lime juice, jalapeño, salt and pepper in a food processor and blend until smooth.
3. Layer a small amount of the avocado salsa in a small baking dish and add the **Buffalo Style Chicken Mini Empanadas**, cover with a small amount of avocado salsa. **Eat Well, Live Well.**
4. Bake for 10 minutes then garnish with pico de gallo, sour cream and chopped cilantro.

