



### Chipotle Chicken Mini Empanada with Pineapple Guacamole

**Chipotle Chicken Mini Empanadas** are served with a fresh guacamole made with avocados, pineapple, jalapeños, lime, and cilantro.

Yield: 3 servings



#### *Ingredients:*

9 Each - **Chipotle Chicken Mini Empanadas [4161065]**, Prepared According To Package

#### *Directions*

1 Cup - Avocados, Diced

½ Cup - Fresh Pineapple, Finely Chopped

¼ Cup - Red Onion, Chopped

¼ Cup - Jalapeño, Chopped

2 Tbsp - Cilantro, Chopped

2 Tbsp - Lime Juice

To Taste - Salt and Pepper

#### *Directions:*

1. In a mixing bowl, add the avocados and mash them with a fork or potato masher until smooth but still a bit chunky, depending on your texture preference.
2. Stir in the chopped pineapple, red onion, and jalapeño.
3. Add the chopped cilantro, lime juice, salt and pepper. Stir everything together until evenly mixed.
4. Taste your guacamole and adjust the seasonings as needed.
5. Transfer to a serving bowl and garnish with extra cilantro and a few small pieces of pineapple and serve with **Chipotle Chicken Mini Empanadas**.

Eat Well, Live Well.

