

Chili-Spiced Avocado Salsa with Grilled Tortillas

serves 6

For the tortilla toasts

4—10" flour tortilla
one tablespoon olive oil

For the Salsa

2 teaspoons chili powder
1/4 teaspoon sea salt
1 tablespoon fresh lime juice
1 teaspoon Tabasco – or to taste
2 tablespoons olive oil
2 tablespoons finely chopped fresh cilantro
2 ripe, firm avocados – cut in half, pit removed, peeled and cut in 1/8" cubes

Step 1: Place the chili powder, salt, lime juice, Tabasco and oil in a medium bowl and whisk until well blended. Add the cilantro and avocado pieces. Toss well and set aside.

Step 2: Heat a grill pan on high heat until very hot. Brush one side of the tortilla lightly with olive oil and place in the grill pan, oiled-side down. Grill for 2 to 3 minutes until grill marks appear, pressing on the tortilla to flatten any air bubbles. Brush the other side with olive oil and flip the tortilla. Grill until grill mark appear, another 1 to 2 minutes. Transfer to a cutting board and cut tortilla in 8 wedges. Repeat the process with all the tortillas.

Step 3: To serve, place avocado salsa and the grilled tortillas in serving bowls and serve immediately.

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