

Broiled Avocado by Lynn's Recipes



Lynn demonstrates a great side dish, Broiled Avocado. This is especially good served as a side dish to a Mexican meal or can be served as a snack.

*Note -- I am listing the ingredients for 1 avocado. Most of these ingredients are to taste, so adjust to your liking. Of course, make as many avocados as you need.

Ingredients:

- 1 avocado
- Tabasco Sauce
- Lime Juice
- Grated Pepper Jack Cheese
- Salt and Pepper

Turn the broiler to the oven on. Spray a casserole dish or cookie sheet and set aside.

Slice the avocado in half and remove the pit. Score the avocado with a knife, being careful not to cut through the skin of the avocado. This will allow the hot sauce to penetrate the flesh.

Pour the hot sauce over each half, then top with the lime juice, salt and pepper.

In the cavity where the pit was, sprinkle some of the cheese. Place under the broiler for 2 minutes.

Remove from the oven, and sprinkle more cheese completely over the top of the avocado. Return to the oven and broil for another 2 minutes. The cheese will be all melted and starting to

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brown.

Serve with lime wedges and more hot sauce, if desired.

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