

Avocado Salsa Verde

Makes 2 cups



- ½ Fresh Del Monte hass avocado
- 2 pounds tomatillos, peeled, diced into 2 inch chunks (or canned tomatillos)
- 1 tablespoon olive oil
- 1 teaspoon salt
- 2 serrano chiles (or 1 green jalapeño), seeds removed
- 2 garlic cloves, peeled
- 1 cup cilantro leaves
- ¼ medium onion (white or yellow)

1. Toss the tomatillos with olive oil and ½ teaspoon of salt. Place on a parchment-lined sheet pan, and broil on high for 10-15 minutes or until the edges are golden brown and the tomatillos are soft. Allow them to come to room temperature.
2. Add the cooled tomatillos (with their liquid) and all the remaining ingredients to a blender. Blend at high speed for 1 minute or until smooth. Taste and adjust flavor with more salt if needed.
3. Keep the sauce at room temperature for immediate use or refrigerate for up to 3 days.

Broccoli Lime Slaw

Makes 1½ quart



- 1 package Mann's Broccoli Cole Slaw®
- 1 cup onion, finely minced
- 3 tablespoon cilantro, chopped
- 3 limes, juiced
- ½ teaspoon salt
- 2 teaspoons agave nectar
- 1 tablespoon olive oil

1. Toss all the ingredients in a large bowl. Taste and, if necessary, adjust flavor with more salt (if bland) and agave (if too acidic).
2. Keep the slaw at room temperature for immediate use or refrigerate it for up to 3 days.

Fresh Chalupas Poblanas

Makes 3-4 servings



- 1-2 Fresh Del Monte avocados, sliced
- 1 cup coconut oil
- 12-16 small, corn tortillas
- 2 cups avocado salsa verde
- 1 pound chicken, shredded
- 1 ½ quart broccoli lime slaw
- 1 cup (8 oz.) queso fresco, crumbled

1. Add the coconut oil to a small pan and bring to medium-low heat.
2. Simultaneously, bring a large pan or griddle to medium-low heat. Using tongs, coat the tortillas one by one with coconut oil on both sides. Working in batches, place them in a single layer on your large pan or griddle to cover the surface. They should sizzle lightly.
3. Cook them for 30 seconds on one side, flip them over, then spread 1-2 tablespoons of salsa verde on top of each followed by 2 tablespoons of shredded chicken on top.
4. Continue cooking them at medium heat for about 1 minute or until lightly golden underneath. Then, transfer the chalupas to plates.
5. Garnish them as desired with broccoli lime slaw, queso fresco, and/or sliced avocados. Eat with your hands.