

CopyCat Chipotle Mexican Grill Lime Chips with Guacamole

Ingredients

2 limes, juiced
1 tbsp kosher salt
15 corn tortillas
oil
2 avocados, Hass
2 tsp lime juice
2 tbsp cilantro, chopped
 $\frac{1}{4}$ cup red onion, finely chopped
 $\frac{1}{2}$ jalapeno, finely chopped
 $\frac{1}{4}$ tsp kosher salt

Directions

Lime Chips:

Wet your clean fingers in lime juice and wipe across the tortillas. Let them rest for 5 to 10 minutes while you make the guacamole.

Cut the chips into 6 even triangles.

Heat your oil to 375 degrees F, cook the chips for 20 to 30 seconds.

Remove tortilla chips and sprinkle salt immediately.

Guacamole:

Cut avocados, remove the pit, and scoop out and into a bowl.

Add lime juice and salt and mash together until smooth.

Add in the cilantro, red onion and jalapeno.

Mix well and serve with chips.