

Smoked Chile and Mango Guacamole

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Servings: 6

NOTES: If you want to make this ahead, prepare and mix everything, but hold out the avocado. Add that in just before serving.

1. In a medium skillet, heat the olive oil. Stir in half of the diced plum tomatoes and add the shallot, crushed chipotles and a generous pinch of salt and cook over moderate heat, stirring occasionally, until the chiles are softened, about 5 minutes. Scrape the mixture into a large bowl and let cool completely.
2. Add the avocados, onion, serrano chile, lime juice and the remaining diced tomato to the bowl and stir gently. Gently fold in the diced mango and the 1 cup of chopped cilantro and season with salt. Garnish the guacamole with cilantro leaves and serve with tortilla chips. Serve within 4 hours.

1 tablespoon extra-virgin olive oil

2 whole plum tomatoes, cut into 1/4-inch dice

1 whole shallot, finely chopped

2 whole dried chipotle chiles, stems discarded and chiles finely crushed, or use 1/2 tsp or more mashed chipotle in adobo sauce

Kosher salt

2 Hass avocados, halved, pitted and diced

1/2 cup white onion, finely chopped

1 serrano chile, minced

3 tablespoons fresh lime juice

1/2 mango, cut into 1/4-inch dice (1/2 cup)

1 cup cilantro, lightly packed, finely chopped, plus whole leaves, for garnish

Tortilla chips for serving

Per Serving (excluding unknown items): 166 Calories; 13g Fat (63.6% calories from fat); 3g Protein; 14g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 2 1/2 Fat.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>