

Hawaiian Toston Plater with Guacamole



Servings: 4



Total Time: 30 min.



Level: Beginner

INGREDIENTS

- 12 ea. **TIO JORGE®** Hawaiian Tostones
- 2 each Haas Avocados, peeled and pitted
- 1 large ripe tomato, peeled, seeded, and diced
- 3 cloves garlic, minced
- ½ cup diced red onion
- 1 tablespoon cilantro leaves, minced
- Juice of 1 lime
- Salt to taste
- 2 jalapeños, seeded and minced

DIRECTIONS:

For Guacamole

1. Season Lightly mash the avocados in a mixing bowl.
2. Combine all the remaining guacamole ingredients together in a separate bowl.
3. Now add to the avocado and mix gently.
4. Adjust seasoning and keep refrigerated.
- 5.

For Tostones

1. Preheat fryer to 350°F.
2. Add the Hawaiian tostones in the fryer basket and cook for 4 minutes.
3. Remove the tostones to paper towels, season immediately with kosher salt and reserve in a warm oven.