



Avocados from Peru with Spicy Pepitas

Makes 6 servings

Ingredients:

3 firm Avocados from Peru
½ cup pepitas (pumpkin seeds)
2 tsp chili powder
1 tsp cayenne pepper
1 tsp cumin
½ cup olive oil, divided
1 cup Mama Lil's peppers
1 cup manchego cheese, shaved in large strips
2 Tbsp fresh lime juice

Instructions:

Cut avocados in half. Remove pits. In a small skillet, place pepitas, chili powder, cayenne and cumin. Drizzle pepitas mixture with ¼ cup olive oil. Saute until seeds are fragrant and lightly toasted. Grill avocado halves on a greased hot grill pan or barbecue, cut side down. Grill avocados approximately 5 minutes, or until grill marks appear. Place grilled avocado halves on a platter. Drizzle with remaining ¼ cup olive oil. Distribute peppers over each avocado. Top with pepitas and cheese. Drizzle with lime juice. Serve warm.

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