



Chili-Lime Sausage Stuffed Avocados | Zesty Appetizer

directions

1. Over medium heat brown sausage, crumbling with a spoon as it cooks. Sprinkle with half the chili lime seasoning and blend into sausage crumbles well. Remove from heat and scrape into a bowl.
2. Scrape the avocado out of the shells into a small bowl. Set empty shells aside for filling. Add lime juice, salt and black pepper and cilantro to the avocado and stir together, breaking up avocado as you stir.
3. Fill each avocado shell about 2/3 full with avocado mixture, pressing down into shells with the back of a spoon. If you have any avocado mixture leftover then just serve it on the side with some chips!
4. Divide sausage crumble between avocado halves, pressing down into shell a bit. Sprinkle crumbled cheese on top, scatter some lettuce and tomatoes over all. Sprinkle with remaining chili lime seasoning.

2 servings	15 min prep time	15 min cook time
ingredients <i>1/2 lb Swaggerty's Farm All Natural Bulk Sausage</i> <i>1 tablespoon Chili Lime Seasoning, divided (Tajin Classic Seasoning is sold at most supermarkets, Trader Joe's has their own brand and most international markets have a variety of brands)</i> <i>2 large ripe, but still firm Avocados, cut in half and seeds removed</i> <i>Juice of 1 fresh lime + another lime cut into wedges for serving</i> <i>Sea salt and freshly ground black pepper</i> <i>1 generous tablespoon fresh chopped cilantro</i> <i>1/2 cup crumbled feta or cotija cheese</i> <i>1 cup small chop romaine lettuce</i> <i>1 cup small chop cherry or grape tomatoes</i>		

To Serve

Serve filled avocados if you like for a light lunch or dinner. Also these are a delicious snack while watching soccer or football.

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