Avocado Fries

- Prep Time: 15 mins.
- Cook Time: 15 mins.
- Total Time: 30 mins.
- Yield: 3-4 servings



Ingredients:

2 large avocadoes (ripe but still firm), sliced
1 box ***Simple Mills*** **Almond Flour Sea Salt Crackers**
1/2 tsp chili powder
1/2 tsp smoked paprika

1/4 cup brown rice flour
1/4 tsp salt
1/4 tsp onion powder
1/2 tsp garlic powder
Pepper, to taste
1/3 unsweetened plant based milk (like almond or cashew)

Toppings, optional
Chopped coriander

Instructions:

PREHEAT oven to 450ºF, line a baking sheet with foil and brush it with avocado oil. Set aside.
LINE up your avocado slices onto a plate to have them ready for the dipping process.
ADD *Simple Mills* crackers into a food processor and pulse until you get a fine texture with some medium-sized chunks (those will make the breading extra crunchy).
TRANSFER the crumbs into a medium bowl along with chili powder and smoked paprika. Toss to combine.
ADD brown rice flour, salt, onion powder, garlic powder and pepper into another medium sized bowl. Add milk and whisk to combine.
LINE up your plate with the avocado slices, the bowl with the liquid mixture and the bowl with the crushed crackers. Have your lined baking sheet nearby.
USE one hand to dip an avocado slice into the bowl with the milk mixture. Then drop it into the bowl with the crackers.
USE your second hand to coat the avocado slices and drop it off onto the prepared baking sheet.
REPEAT the process with the rest of the avocado slices.
BAKE for 10 minutes. After 10 minutes, flip and bake for another 5 minutes.
REMOVE from the oven, transfer onto a serving plate, garnish with chopped coriander and enjoy immediately as is or with your favorite dipping sauce.