

# Chorizo Guacamole

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## Yield: 2 cups

*1 poblano chile pepper  
1/8 white onion  
1 lime, halved  
1 small link fresh chorizo,  
casing removed  
2 avocados  
2 jalapeno pepperd, seeded  
and diced  
2 tablespoons chopped  
fresh cilantro  
1/4 cup crushed  
chicharrones (fried pork  
rinds)  
Kosher salt*

Preheat the broiler.

Place the poblano, onion and lime on a foil-lined baking sheet.

Broil, turning, until everything is charred, 3 to 5 minutes. Transfer the poblano to a bowl. Cover. Let steam for 5 minutes. Uncover and let cool, then peel off the skin and remove the stem and seeds. Transfer to a cutting board and dice. Dice the onion.

Meanwhile, in a large skillet over medium-high heat, cook the chorizo until browned, 3 to 5 minutes, breaking up the meat with a wooden spoon.

Cut the avocados in half and scoop the flesh into a bowl. Smash with a fork. Fold in the poblano, chorizo, onion, jalapeno, cilantro and chicharrones. Add the juice from the broiled lime. season with salt.

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Per Serving (excluding unknown items): 673 Calories; 62g Fat (74.9% calories from fat); 9g Protein; 38g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 43mg Sodium. Exchanges: 0 Vegetable; 2 Fruit; 12 Fat.