GUASTELLO'S VILLAGE MARKET

Avocado Stuffed with Chicken, Radishes, Feta and Cilantro

Serves 4

Ingredients

1 cup shredded or chopped roasted chicken (rotisserie chicken is a great option here)

1/2 cup finely chopped radish

1/2 cup crumbled feta cheese

1/2 cup corn kernels, fresh or thawed if frozen

1 Tbs. fresh lime juice; more as needed

2 Tbs. extra-virgin olive oil

1/4 tsp. ground cumin

Kosher salt and freshly ground black pepper

2 ripe avocados, halved, pitted, and drizzled with lime juice

1/4 cup chopped fresh cilantro

Mexican crema, for drizzling

Instructions

In a medium bowl, combine the chicken, radish, cheese, and corn. Toss with the lime juice, oil, and cumin. Season to taste with more lime juice, salt, and pepper.

To serve, divide the chicken mixture among the avocado halves, mounding it into the wells of each avocado. you will fit about 1/2 cup of filling per avocado half. Sprinkle with the cilantro, and drizzle with the crema.

Credit: finecooking.com