



I.P.A KIDS COOKING

SPOOKY TORTILLA GRAVEYARD WITH GUACAMOLE DIP



INGREDIENTS

- 4 ripe avocados, cut in half, stone removed and flesh scooped out
- 2 tbsp lemon juice
- Salt and freshly ground pepper
- 4 tbsp fresh coriander, finely chopped
- 1 small red onion, peeled and finely diced
- 2-3 large tortilla wraps
- 250ml/9fl oz vegetable oil
- 85g/3 3/4oz fresh watercress



INSTRUCTIONS:

1. First, make the guacamole. Place the avocado and lemon juice in a blender or food processor along with a pinch of salt and a good grinding of black pepper. Whizz until smooth then stir in the coriander and red onion. Taste and adjust seasoning if necessary.
2. Use a small, sharp knife to cut grave stone shapes from the tortilla wraps. Why not be as creative as you like and try cutting out some ghosts or trees as well?
3. Place a large frying pan on a medium-high heat and add the vegetable oil. After a few minutes, check the temperature of the oil by dropping in a small piece of tortilla wrap. If the wrap sinks to the bottom, the oil is not hot enough. Once the oil is the correct temperature, the tortilla should stay on the surface and create bubbles.
4. Add a few tortilla shapes at a time to the oil, frying for less than a minute on each side or until golden. Remove the shapes with a slotted spoon and drain on kitchen towel. Leave to cool.
5. Once the shapes have cooled, take a large ceramic oven dish and spread the guacamole evenly over the base. Scatter over the watercress to represent grass then place the gravestones and other shapes in any way you like.
6. If not serving immediately, keep the guacamole in the fridge and the tortilla shapes in an airtight container at room temperature

