

# SMART FUN DIY

SAVE MONEY + GET CREATIVE + EAT HEALTHY + LIVE HAPPY

## Avocado Chipotle Elotes Recipe

By Xaver Priest

**Serves:** 6-8

**Prep Time:** 10 minutes

**Cook Time:** 30 minutes

### Ingredients:

- 2 avocados
- 1/2 lime
- 2 TBSP [LA MORENA® Chipotle Sauce](#)
- 2 TBSP crema Mexicana or sour cream
- 1/4 tsp kosher salt
- 1/4 tsp garlic powder
- 1/4 tsp cumin
- dash of black pepper to taste
- 6-8 ears of corn

### Directions:

1. Prepare the corn. Peel away the husks and silk, washing each ear of corn. Be careful to leave the stalk end intact because this will serve as a handle for eating the elote.
2. Grill the corn over hot charcoals until browned and warmed through.
3. Mash avocado in a bowl.
4. Add juice from 1/2 a lime and stir.
5. Stir in chipotle sauce (add less if you want a milder taste).
6. Add sour cream and spices.
7. Mix until well blended.

Find original recipe at: <http://smartfundiy.com/grilled-avocado-chipotle-elotes-recipe/>

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