

AVOCADO DIP WITH TURKISH CHIPS



INGREDIENTS:

- 450g loaf Turkish bread
- Olive oil cooking spray

AVOCADO DIP

- 2 avocados, peeled, stones removed
- 1 small lime, juiced
- 1 tomato, finely chopped
- 1 garlic clove, crushed
- 3 green onions, thinly sliced

Method:

STEP 1

Preheat oven to 180°C. Cut bread into 4 pieces. Cut each piece in half through the centre. Roll out each piece of bread with a rolling pin to flatten slightly. Cut into short fingers. Arrange bread on 2 baking trays. Spray lightly with oil. Bake for 15 minutes, or until toasted.

STEP 2

Make dip: Use a fork to mash avocados until almost smooth. Stir in lime juice, tomato, garlic and green onions. Season with salt and pepper.

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STEP 3

Serve avocado dip with Turkish chips.