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Loaded Elote Guacamole

Prep time: 10 min. Cook time: 10 min.

Serving size: Approximately 2/3 cup

Makes 4-6 servings

Ingredients:

Roasted Corn (Elote)

2 ears of corn, kernels removed (or 1 cup frozen corn kernels, thawed)

1 tbsp olive oil

1/2 tbsp minced garlic

Guacamole base

2 ripe avocados

1 jalapeño, diced, with some seeds removed for your desired level of heat

juice from 1 lime (or to taste)

1/3 cup chopped cilantro

1/3 cup finely diced red onion

sea salt and pepper to taste

Garnish

1/4 cup cotija crumble (Substitute: goat cheese crumble or feta crumble)

1 heaping tbsp safflower mayonnaise

3 tbsp pico de gallo (store bought)

Diced red onion to taste

Chopped cilantro to taste

Coarse ground pepper to taste

Veggie "Chips" (optional)

Mini sweet bell pepper halves (sliced in half for scooping)

Celery sticks

Colorful carrots sliced vertically

Tip: Roll jalapeño on the cutting board before slicing to loosen seeds. Slice lengthwise and remove seeds using a spoon. The more seeds you leave in, the spicier your guacamole will be.

Directions:

1. Use a knife to remove corn from the cob (or let the frozen corn thaw to room temperature).
2. Set a nonstick skillet on medium heat and add olive oil and garlic. Lightly sauté to flavor the oil for about 2 minutes, allowing the garlic to slightly caramelize.
3. Add corn kernels to skillet, cooking for 3-4 minutes, then slightly increase the heat to sear the corn for about 2 minutes or until kernels begin to brown. Season with a pinch of sea salt and fresh ground pepper while searing.
4. Once corn is lightly seared, remove from heat and set aside.
5. Slice the avocado in half lengthwise and remove pit. Scoop flesh of the avocado into a bowl and mash slightly using a fork. Squeeze in fresh lime juice.
6. Add remaining guacamole base ingredients to avocado and mix and mash everything together. Add a little bit of roasted corn and jalapeño (to taste) and stir to combine.
7. Sprinkle in half the cotija crumble and gently fold into avocado mixture.
8. Top guacamole with corn, remaining cheese, mayo, and pico. Garnish with chopped onion, cilantro, and a sprinkle of cracked pepper.
9. Enjoy with freshly cut veggies instead of tortilla chips.