

Cheesy Avocado Spicy Chips



Ingredients

- 1 large ripe avocado
- 1 tbsp lemon juice
- ¼ tsp garlic salt
- ¼ tsp smoked paprika
- 1 pinch of cayenne (to taste)
- ¾ cup freshly grated parmesan cheese

Serves 4

Preparation

1. Preheat oven to 325°F. line a baking sheet with parchment paper.
2. In a bowl, mash the avocado with the lemon juice until well pureed. (There can be some small lumps, this will add nice color to the chips.) add the spices and cheese until well incorporated.
3. Place dollops of approx. 1 tbsp onto the baking sheet

