



SMOKED BACON & PEPITA TOPPED GUACAMOLE

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Serves 4

INGREDIENTS

2 cup Guacamole

4 slice Applewood Bacon

¼ cup Pepitas

¼ cup Cotija Cheese

¼ cup Sundried Tomatoes

DIRECTIONS

Lightly toast pumpkin seeds in sauté pan on medium heat for 1-2 minutes tossing frequently.

Soak sundried tomatoes in warm water for about 15 minutes to reconstitute. Drain well and rough chop.

Cook bacon until crisp and dice.

To assemble place guacamole in serving container, top with pepitas, tomatoes, cheese and bacon.

Serve with chips of your choice.

Per Serving: **Calories 285, Total Fat** 19g, Sat. Fat 5g,
Sodium 780mg, **Total Carbs.** 17g, Fiber 8g, Sugar 0g, **Protein** 11g

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