



Shortcut Tamales with Calavo Avocado Pico De Gallo
Served with AvoCrema®

Prep time: 15 minutes

Cook time: 10 minutes

Avocado Pico De Gallo:

- 1/4 cup diced tomato
- 3 tablespoons minced onion
- 2 to 3 teaspoons minced jalapeno pepper
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon lime juice
- 1/4 teaspoon garlic salt, or to taste
- 1 large firm but ripe Calavo Avocado, halved and pitted

Tamales:

- 1 1/2 cups masa harina (corn flour)
- 1 cup reduced-sodium chicken or vegetable broth, plus additional if needed
- 3/4 cup coarsely shredded pepper Jack cheese
- 3 1/2 tablespoons softened butter, *divided*
- 3/4 teaspoon baking powder
- 1 1/2 teaspoons chili lime seasoning blend
- 1/3 cup canned, frozen or fresh corn kernels

Dollop of **AvoCrema®** Avocado & Sour Cream

To prepare pico de gallo, lightly stir together tomato, onion, jalapeno, cilantro, lime juice and salt in a medium bowl. Cut the avocado into 4 wedges and peel away the skin. Carefully cut into small cubes, then lightly stir into the tomato mixture; set aside.

To prepare tamales, stir together masa, baking powder and seasoning in a medium bowl. Stir in broth and 2 *tablespoons* butter and mix with a fork to make a soft dough, adding a little more broth if needed. Stir in cheese and corn, then shape into 4 (1/2-inch thick) patties. Melt *remaining* butter in a large nonstick skillet set over medium heat. Add tamales and cook for 5 minutes on each side or until golden brown.

Spread a large dollop of AvoCrema® onto each plate before topping with a masa cake. Serve immediately with Avocado Pico de Gallo. Enjoy!