

California Avocado Fried

HERE'S A STARTING POINT * . . .

4 servings

BREAD

2 oz panko

CHEESE

4 oz, shredded, grated cheddar

CONDIMENT

$\frac{3}{4}$ oz green curry paste

EGG PRODUCT

2 beaten eggs

FLOUR

$\frac{1}{2}$ cup all-purpose flour

LEAF VEGETABLE

$1\frac{1}{2}$ cup purslane

LEGUME

$1\frac{1}{2}$ can drained, drained chickpea

LINKED RECIPE(S)

poblano ranch dressing from fried avocado tacos

OIL/FAT

$1\frac{1}{4}$ cup vegetable oil

SEASONING/SPICE

garlic powder

VEGETABLE

$\frac{3}{4}$ cup white corn

1 pitted, peeled, halved avocados

WRAP

$\frac{3}{4}$ lb wonton wrappers

TACOS

1. Place eggs, panko, and flour in 3 separate shallow medium bowls.
2. Season white corn and avocados with garlic powder.
3. Working in batches, dredge in flour, shaking off excess.
4. Coat with egg, allowing excess to drip back into bowl.
5. Coat with panko, pressing to adhere.
6. Pour oil into a large deep skillet to a depth of 1 1/2 inches and heat.
7. Working in batches, fry white corn and avocados, turning occasionally.
8. Transfer to a paper towel-lined plate to drain.
9. Spread chickpea on wonton wrappers and top with fried white corn and avocados, purslane, green curry paste, and cheddar.
10. Serve with dressing alongside.

* These quantities and steps are ideas, but Chef Watson really needs you to use your own creativity and judgement. Let us know how to make Chef smarter.



**Based On Fried Avocado Tacos
From Bon Appétit**