

Pineapple-Black Bean Guacamole

From the kitchen of Pat Koppelman

Ingredients:

2 medium avocados, halved, seeded and peeled
¼ cup bottled green salsa (salsa verde)
1 tablespoon sour cream
½ (one half) cup finely chopped fresh pineapple or canned crushed pineapple, drained
½ (one half) cup canned black beans, rinsed and drained
1 fresh jalapeno pepper, seeded and minced
2 tablespoons finely chopped red onion
2 tablespoons chopped fresh cilantro
1 tablespoon minced garlic
1 tablespoon lime juice
¼ (one fourth) teaspoon salt
¼ (one fourth) teaspoon ground cumin
¼ (one fourth) cup shredded Monterey Jack cheese
Fresh cilantro (optional)
Tortilla chips (optional)

Instructions:

1. In large bowl mash avocados. Stir in salsa and sour cream until combined. Stir in pineapple, beans, jalapeno, onion, cilantro, garlic, lime juice, salt, and cumin.
2. Cover and chill for 2 hours or until ready to serve.
3. Sprinkle with Monterey Jack cheese. If desired, sprinkle guacamole with fresh cilantro and serve with tortilla chips.