

Bleu Cheese
Smoked Almond Guacamole

A must with chips, this Bleu Cheese Smoked Almonds Guacamole will turn heads and have them coming back for more!
(Serving size varies)

1/8 cup chopped fresh cilantro
2 tbsp. finely chopped white onion
1 tbsp. minced fresh jalapeno, no seeds
Kosher salt
2 avocados

1/4 cup Jake's Mesquite Smoked Almonds; coarsely
chopped

3 tbsp. bleu cheese crumbles
2 tsp. fresh lime juice

Jake's Bleu Cheese Cracked Pepper Almonds;
coarsely chopped for garnish

1. Halve and remove pits of the avocados. Use a spoon to scoop the avocado into a bowl.
2. Mash the avocado gently with a fork, leaving some chunks.
3. Add the smoked almonds, cilantro, onions, jalapeno, and 2 tbsp of cheese crumbles and 2 tsp. of lime juice.
4. Season to taste with more lime juice, and salt.
5. Garnish with the crushed bleu cheese almonds and remaining 1 tbsp. of cheese crumbles.
6. Enjoy!

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