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Curried Mango in Avocado
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Serves 2

1 jumbo avocado, about 1 ½ lbs.
1 large ripe mango, peeled and cubed
½ cup crushed plantain chips
1-2 tsp. curry powder, or to taste
2 tbs. mayonnaise
juice of ½ lime
¼ cup fresh coriander leaves, chopped
3 tbs. pickled ginger for garnish

Slice avocado in half lengthwise. Carefully pull or twist halves apart and remove seed. Using sharp paring knife, cut crosshatch pattern into flesh almost to skin, and spoon out cubes, leaving 1/8" inside layer of avocado flesh. This keeps avocado shell stable.

In mixing bowl, combine avocado cubes, mango cubes, crushed plantain chips, curry powder, mayonnaise, lime juice, and coriander leaves, stirring together gently.

Mound mixture into avocado halves. Sprinkle each with pickled ginger slices.