

AVOCADO AND BEEFSTEAK TOMATO WITH TORTILLAS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

2 ripe avocados, peeled, pitted, and diced
2 ripe beefsteak tomatoes, diced
½ cup pitted niçoise olives, roughly chopped
1 cup canned chickpeas, drained, rinsed and drained again
2 tablespoons roughly torn flat-leaf parsley
¼ cup white wine vinegar
¼ cup extra-virgin olive oil
¼ teaspoon ground cumin
½ teaspoon smoked paprika
Salt and freshly ground black pepper
2 ounces tortilla chips or strips

Directions:

- Gently toss the avocados, tomatoes, olives, chickpeas, parsley, vinegar, olive oil, cumin, paprika, salt, and pepper in a large bowl
- Crumble the chips over the top and serve