



Texas Grapefruit & Avocado Tortillas

Makes 10 servings

Ingredients

- 6 six-inch flour tortillas
- 1 tablespoon unsalted butter, melted
- 3 Texas Rio Star Grapefruit, sectioned
- ½ yellow bell pepper, stemmed and seeded
- 2 avocados, peeled and pitted
- Juice of 1 lime
- Salt and freshly ground black pepper
- 2 small jalapeno peppers, sliced into rounds

Directions

1. Preheat oven to 350 degrees.
2. Brush tortillas with butter and cut each into eight triangles.
3. Arrange on a baking sheet and toast in the oven until golden. Approximately 10 to 12 minutes.
4. Set chips aside.
5. Cut yellow bell pepper lengthwise into 1/8-by-1-inch julienne and set aside.
6. In a medium bowl, mash avocados with a fork until softened. Mix in lime juice, and season with salt and pepper.
7. Heap about 2 teaspoons of avocado mixture on each reserved chip.
8. Place a grapefruit section on top and garnish with a yellow bell pepper slice and jalapeno slice.
9. Serve immediately.