

CREAMY GUACAMOLE WITH MODELO NEGRA™

PREP TIME: 5 MINS **COOK TIME:** 12 MINS **TOTAL TIME:** 17 MINS

SERVES: 10-12 PEOPLE

STEP 1 OF 7:

Warm vegetable oil in a pan at medium high temperature.

STEP 2 OF 7:

Once the oil is warm add the chiles güeros, and tomatillos.

STEP 3 OF 7:

Fry until toasted about 10 minutes.

STEP 4 OF 7:

Turn temperature to low, add beer to chiles and tomatillos and cook for 4-5 minutes. A little bit of beer will evaporate, which is fine.

STEP 5 OF 7:

Place the peppers, tomatillos, avocados, garlic, lime juice, salt, pepitas, ½ Cacique® Queso Fresco and ½ cup of Cacique® Crema Mexicana Agria into the blender.

STEP 6 OF 7:

Blend ingredients until it is a creamy consistency.

STEP 7 OF 7:

Serve the guacamole in a bowl with chips, and crumble the other ½ Cacique® Queso Fresco on top of the guacamole.

Enjoy!



1 PACKAGE
CACIQUE® QUESO FRESCO



[FIND PRODUCT](#)



1/2 CUP
**CACIQUE® CREMA MEXICANA
AGRIA**



[FIND PRODUCT](#)



1/2 CUP
MODELO NEGRA™



[FIND PRODUCT](#)

INGREDIENTS

1 TBS. VEGETABLE OIL

3 CHILES GÜEROS (REMOVE STEMS)

3 SMALL TOMATILLOS

1/2 CUP MODELO NEGRA™

4 LARGE RIPE AVOCADOS

1/3 CUP CILANTRO LEAVES

1 TSP. SALT

2 GARLIC CLOVES

1/8 CUP PEPITAS

1 TBS. LEMON JUICE

1 CACIQUE® QUESO FRESCO

(RESERVE 1/2 OF CHEESE FOR THE TOP AND USE 1/2 IN THE BLENDER)

1/2 CUP CACIQUE® CREMA AGRIA