

# Recipe Chaos

What do you do if you are having a party for 8 people but the recipe you are going to make only makes enough for 4?!? **DON'T PANIC!** You simply double the recipe.

Instead of 1 cup of flour you would use 2 cups!

1. Pick a recipe from the series and using your own paper and pen, double the amount that the recipe calls for.

2. Pick another recipe from the series and using your own pen and paper, half the amount that the recipe calls for.

3. Challenge yourself and

**TRIPLE** a recipe!



*I like to think of this salad as a sort of 'deconstructed guacamole'. The freshness of the herbs and the cool, creamy avocado is the perfect side for rich chilaquiles. This salad would do well next to simple grilled chicken or steak, and, if you like heat, feel free to include some thinly sliced jalapeños*

**Avocado Salad WITH Fresh Herbs**

SERVES 2

- 1 large avocado
- 2 cups chopped assorted fresh herbs (basil, cilantro, mint, dill, save the cilantro stems for the salsa)
- 1/2 small red onion, finely diced
- 1/2 teaspoon cumin seeds, toasted (see technique on page 11)
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon flake salt or fleur de sel
- 3 tablespoons toasted pepitas
- 1/2 a lime

Halve, pit, and peel the avocado. Place it flat-side down on a cutting board and slice thinly. Place 1 cup fresh herbs on a serving platter. Then top with half of the sliced avocado, half of the red onion, 1/2 teaspoon cumin seeds, a bit of olive oil, a sprinkle of salt, half of the pepitas, and a squeeze of lime. Add another layer in the same way. Serve immediately.

A recipe card for Avocado Salad with Fresh Herbs, featuring a photograph of the salad and the Tiny Chefs logo.