

roasted potato cups with loaded guacamole {gf+v}



5 from 3 reviews



Prep Time: 15 mins *Cook Time:* 30 mins *Category:* Appetizer, Gluten Free, Vegan

INGREDIENTS

ROASTED POTATO CUPS

- 1.5 pounds baby red potatoes, or 1 small bag
- 1/2 teaspoon olive oil
- 1/2 teaspoon cumin
- 1/2 teaspoon paprika
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

LOADED GUACAMOLE

- 1 and 1/2 avocado
- 1/2 cup corn kernels, frozen, canned, or fresh
- 1/2 cup black beans
- 1/2 cup chopped tomato
- 1/4 cup diced red onion
- 1 clove garlic, minced
- Juice of 1/2 a lemon or lime
- 1 tablespoon chopped cilantro
- 1/2 teaspoon cumin
- 1/4 teaspoon salt
- Radish, cut into matchsticks to garnish, if desired
- Cilantro leaves for garnish, if desired

INSTRUCTIONS

- 1 Preheat the oven to 400 degrees F.
- 2 Cut each potato in half and using a melon baller or sharp teaspoon, scoop out the inside of the potato leaving about 1/4 inch border.
- 3 Put potatoes in a large bowl and drizzle with olive oil and season with spices.
- 4 Place potatoes on a large sheet pan and put in the preheated oven for about 30 minutes, flipping once, until potatoes are fork tender. Let cool for a few minutes.
- 5 In a medium sized bowl add the avocado slices and mash them.
- 6 Then add the remaining guacamole ingredients and stir until combined.
- 7 Scoop a small spoonful of guacamole mixture into each potato cup.
- 8 Garnish with radish matchsticks and cilantro leaves, if desired.

NOTES

*Best when served immediately while potatoes are still slightly warm.

*If transporting, cover with plastic wrap and make sure the plastic wrap is directly touching the guacamole to ensure that it stays nice and green.