



Roquamole

Recipe courtesy Nigella Lawson

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Total Time: **10 min**

Prep: **10 min** | Inactive Prep: **—** | Cook: **—**

Level: **Easy**

Yield: **4 servings**

INGREDIENTS

1 cup crumbled Roquefort or St. Agur

1/4 cup sour cream

2 ripe avocados

2 tablespoons finely sliced scallions

1/4 cup jarred sliced pickled green jalapenos

1/4 teaspoon paprika

1 bag blue corn tortilla chips

DIRECTIONS

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Crumble or mash the blue cheese with the sour cream in a bowl. Mash in the avocados. If they are ripe, a fork should be all you need. Roughly chop the sliced jalapenos and stir them into the mixture along with the finely sliced scallions. Arrange in the center of a plate or dish, dust with paprika and surround with tortilla chips. Dive in.

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