

## Avocado Phyllo Stacks

### Ingredients:

12 sheets phyllo dough

6 T. unsalted butter, melted

$\frac{3}{4}$  cup grated parmesan

3 avocados

2 roma tomatoes, seeded and chopped medium

$\frac{1}{2}$  cup each red bell and yellow bell peppers, chopped medium

$\frac{1}{2}$  cup chopped cilantro

Lime juice and hot sauce to taste

1 Roma tomato, seeded and chopped medium

$\frac{1}{2}$  cup sour cream

$\frac{1}{2}$  cup red onion, chopped

### Procedure:

Preheat oven to 375 degrees.

Place one phyllo sheet on a work surface, brush with butter, and top with some parmesan.

Repeat 3 times. Fold in half and cut into 4 -6 rectangular pieces.

Repeat with the remaining sheets.

Place the Phyllo rectangles on a prepared sheet tray and bake about 7-9 minutes, or until golden brown. Transfer to a cooling rack.

Remove the pulp from the avocados and mash until still chunky. Fold in the tomatoes, peppers and cilantro. Adjust seasoning with lime juice and hot sauce.

To make the stack, place 1 phyllo stack on each of 6 plates. Place 2-3 T. of the avocado mixture followed by 2 teaspoons sour cream .

Repeat with the remaining Phyllo pieces and top with tomato, red onion and cilantro if desired.

Yields 6 appetizers.