

Keto Avocado Nacho Fries

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-homemade-pickled-mexican-pork-skins>

Ingredients:

- 2 avocados Large Ripe
- 1/2 bag pork rinds
- 3 teaspoons cumin
- 1/2 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon chili powder
- 1/2 cup cheeses Shredded Mexican Blend, or Pepper Jack
- 1/4 can diced tomatoes and green chilies RoTel Fire Roasted
- 2 tablespoons sour cream
- 1 jalapeno Sliced
- 1 green onion Fresh, Sliced

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 20 milligrams
4. Fat: 22 grams
5. Fiber: 8 grams
6. Protein: 7 grams
7. SaturatedFat: 6 grams
8. Sodium: 110 milligrams
9. Sugar: 2 grams

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