

Ultimate Guacamole Footy Stadium



Celebrate footy finals in style with all your favourite snacks in one epic stadium-inspired set-up.

Recipe supplied by Antonio Cruz Vaamonde.

Ingredients

Fresh Guacamole

4 - 5 ripe avocados

2 Roma tomatoes, finely diced

½ red onion, finely diced

3 jalapeños, finely diced

2 garlic cloves, finely chopped

Juice of 2 limes, or to taste

Salt, to taste

For the Stadium

Corn chips

Cheezels

Twiggy Sticks

Crackers

Carrot sticks

Celery sticks

Extra fresh veggies

Sour cream, for the field markings

Mixed nuts

Method:

1. Make the guacamole: Scoop the avocados into a large bowl and roughly smash them with a fork. Leave a few chunks for texture rather than making it completely smooth. Add the diced tomatoes, red onion, jalapeños and garlic. Squeeze over the lime juice, season generously with salt and gently mix everything together. Taste and adjust the lime and salt until it's just right.
2. Build your pitch: Spoon the guacamole into a shallow rectangular serving dish and smooth the top to create your playing field. Transfer some sour cream to a piping bag or zip-lock bag with a tiny corner snipped off, then pipe on your field markings. Add your goalposts at either end; this version uses paper straws but get creative!
3. Fill the grandstands: Surround your guacamole pitch with bowls, trays or compartments filled with your favourite footy snacks and fresh veggies. There are no rules here; Corn chips, Cheezels, Twiggy Sticks, crackers, carrots, cucumber... if you can dip it, it deserves a seat in the stadium!