



Tempura Avocado "Po Boy" with Cilantro Lime Slaw

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 4 each

Tempura Avocado Fries

- ½ cup canola oil
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- ½ teaspoon smoked paprika
- ½ teaspoon kosher salt, plus extra for sprinkling
- 12 ounces seltzer or beer
- 4 avocados sliced into ½ inch pieces

Heat oil in large heavy bottomed saucepan or fry daddy to 360 degrees.

In a bowl, whisk together flour, garlic powder, paprika, ½ teaspoon kosher salt.

Slowly add seltzer or beer while whisking until a smooth batter forms, and coats back of spoon.

Dip each piece of avocado into batter and fry in oil until golden brown, about 2 minutes.

Place on paper towel to drain, sprinkle with kosher salt, then place on platter with favorite dipping sauces.

Recommended sauces: Orange Ginger Sauce, Chipotle Aioli or Ranch Dressing.

Cilantro Lime Coleslaw

Makes 4 cups

- ¾ cup mayonnaise
- 1 lime zested and juiced (2 teaspoons lime juice)
- ½ teaspoon rice vinegar
- 1 garlic clove, minced
- 1 teaspoon sweet chili sauce
- 2 teaspoons sugar
- 3 cups shredded green cabbage
- 1 cup shredded carrots
- ¼ cup chopped cilantro
- Salt -to taste
- Pepper-to taste

In large bowl whisk together mayonnaise, lime zest, lime juice, rice vinegar, garlic, sweet chili sauce and sugar.

Mix in cabbage, carrots and cilantro until coated with dressing and season to taste with salt and pepper.

Refrigerate until needed.

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Po' Boy

4 (6-inch) French bread or grinder rolls-sliced
48 tempura avocado fries
2-3 cups cilantro lime coleslaw

Place grinder roll on flat surface, and fill with 10-12 sliced tempura avocado fries, and top with ½-¾ cup coleslaw.

Serve with slice of lime on side.