

Chili Lime Bacon-Wrapped Avocado Fries: Your New Favorite Zesty Appetizer

If you're looking for a unique appetizer that's bursting with flavor, these



OVEN
400°F

TIME
15-20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 large ripe avocados, sliced into wedges

1 package of bacon (thin-cut works best)

Chili lime seasoning (such as Tajín)

Juice of 1 lime

Optional: dipping sauces like ranch, chipotle mayo, or sour cream

Instructions:

Prep the Avocados Slice the avocados into wedges, ensuring they're firm enough to hold their shape.

Sprinkle them generously with chili lime seasoning and a squeeze of fresh lime juice for extra flavor.

Wrap in Bacon Take a strip of bacon and wrap it tightly around each avocado wedge. Secure the bacon with a toothpick if needed to keep it in place during cooking.

Bake or Air Fry Oven Method: Preheat your oven to 400°F (200°C). Place the bacon-wrapped avocado fries on a parchment-lined baking sheet. Bake for 15-20 minutes, flipping halfway through, until the bacon is crispy.

Air Fryer Method: Preheat the air fryer to 375°F (190°C). Cook the fries for 10-12 minutes, turning once, until the bacon is golden and crispy.

Serve Hot Remove the fries from the oven or air fryer and let them cool slightly before serving.

Pair them with your favorite dipping sauce for the ultimate appetizer experience.

Tips for Perfect Chili Lime Bacon-Wrapped Avocado

Fries:

Choose the Right Avocados: Look for avocados that are ripe but still firm. Overripe avocados may become too soft when cooked.

Crispier Bacon: If you prefer extra-crispy bacon, use thin-cut strips and increase the cooking time slightly.

Experiment with Seasoning: Try garlic powder, smoked paprika, or even cayenne pepper for a different flavor twist.

Why You'll Love This Recipe:

DIRECTIONS

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- 6. Tips for Perfect Chili Lime Bacon-Wrapped Avocado Fries:** Choose the Right Avocados: Look for avocados that are ripe but still firm. Overripe avocados may become too soft when cooked.
- 7. Crispier : Bacon:** If you prefer extra-crispy bacon, use thin-cut strips and increase the cooking time slightly.
- 8. Experiment with : Seasoning:** Try garlic powder, smoked paprika, or even cayenne pepper for a different flavor twist.
- 9. Why You'll Love This Recipe:** These Chili Lime

Bacon-Wrapped Avocado Fries are a guaranteed hit with their zesty, smoky flavor profile. They're easy to make, perfect for sharing, and endlessly customizable. Whether you're hosting a party or just treating yourself, this appetizer is bound to impress.

10. Let me know in the comments if these avocado fries become a new favorite! And don't forget to visit I Wuv Cooking for more mouthwatering recipes like this one.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chili-lime-bacon-wrapped-avocado-fries-your-new-favorite-zesty-appetizer/>