**Spooky Tortilla Graveyard with Guacamole Dip**

**Serves 8-10**

**Prep time: 30 minutes**

**Cooking time: 5 minutes**

**Ingredients**

* 4 ripe avocadoes
* 2 tbsp fresh lemon juice
* 1 small red onion, finely diced
* 4 tbsp coriander, finely chopped
* 2-3 large tortilla wraps
* 250ml vegetable oil
* 85g watercress
* Salt and pepper

**Method**

1. To make the guacamole, add the avocado and lemon juice to a blender or food processor along with a pinch of salt and pepper.  Blend until smooth, then stir in the coriander and red onion.  Taste and adjust seasoning if necessary.
2. Use a small, sharp knife to cut grave stone shapes from the tortilla wraps.  Why not be as creative as you like and try cutting out some ghosts or trees as well!
3. Place a large frying pan on a medium-high heat and add the vegetable oil.  After a few minutes, check the temperature of the oil by dropping in a small piece of tortilla wrap.  If the wrap sinks to the bottom, the oil is not hot enough.  Once the oil is the correct temperature, the tortilla should stay on the surface and create bubbles.
4. Add a few tortilla shapes at a time to the oil, frying for less than a minute on each side or until golden.  Drain the shapes on kitchen towel and allow to cool.
5. Once the shapes have cooled, take a large ceramic oven dish and fill spread the guacamole evenly over the base.  Scatter over the watercress to represent grass, then place the gravestones and other shapes in any way you like.
6. If not serving immediately, keep the guacamole in the fridge and the tortilla shapes in an airtight container at room temperature.

A picture containing table, ground, food, indoor

Description generated with very high confidence