



Bacon Chips and Guacamole

total time: 20 min | servings: 6 | \$1.24 per serving*

INGREDIENTS

- 1 package Bar-S Thick Cut Bacon
- 1 8-ounce bowl of premade guacamole

GET COOKING

1. Pre-heat oven to 375 F.
2. Cut each Bar-S Thick Cut Bacon slice into 4 pieces (about 1" each)
3. Spread out bacon pieces in a single layer on a cookie sheet lined with parchment paper.
4. Cook for 10- 15 minutes or until bacon is crisp.
5. Allow to cool and then serve on a platter with guacamole for dipping.