

The logo for RYVITA, featuring the brand name in white, bold, uppercase letters on a red rectangular background.

## Black Bean Smash, Chorizo Slices, Avocado & Coriander

Preparation time: 10 minutes

Recipe by: Ryvita



### INGREDIENTS

400g tin black beans, drained and rinsed (240g)

Juice ½ lime (5g)

Small handful coriander, roughly chopped, plus extra to garnish (4g)

½ tsp smoked paprika (1.1g)

¼ tsp ground cumin (0.5g)

12 chorizo slices (60g)

½ avocado, peeled, destoned and sliced

4 Ryvita Lightly Salted Rye Cakes

### METHOD

1. Mash the beans, lime juice, coriander, paprika, cumin and some seasoning together in a small bowl until everything is fully combined and holding together.
2. Top the rye cakes with the smashed beans, chorizo slices, avocado slices and a few coriander leaves.

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