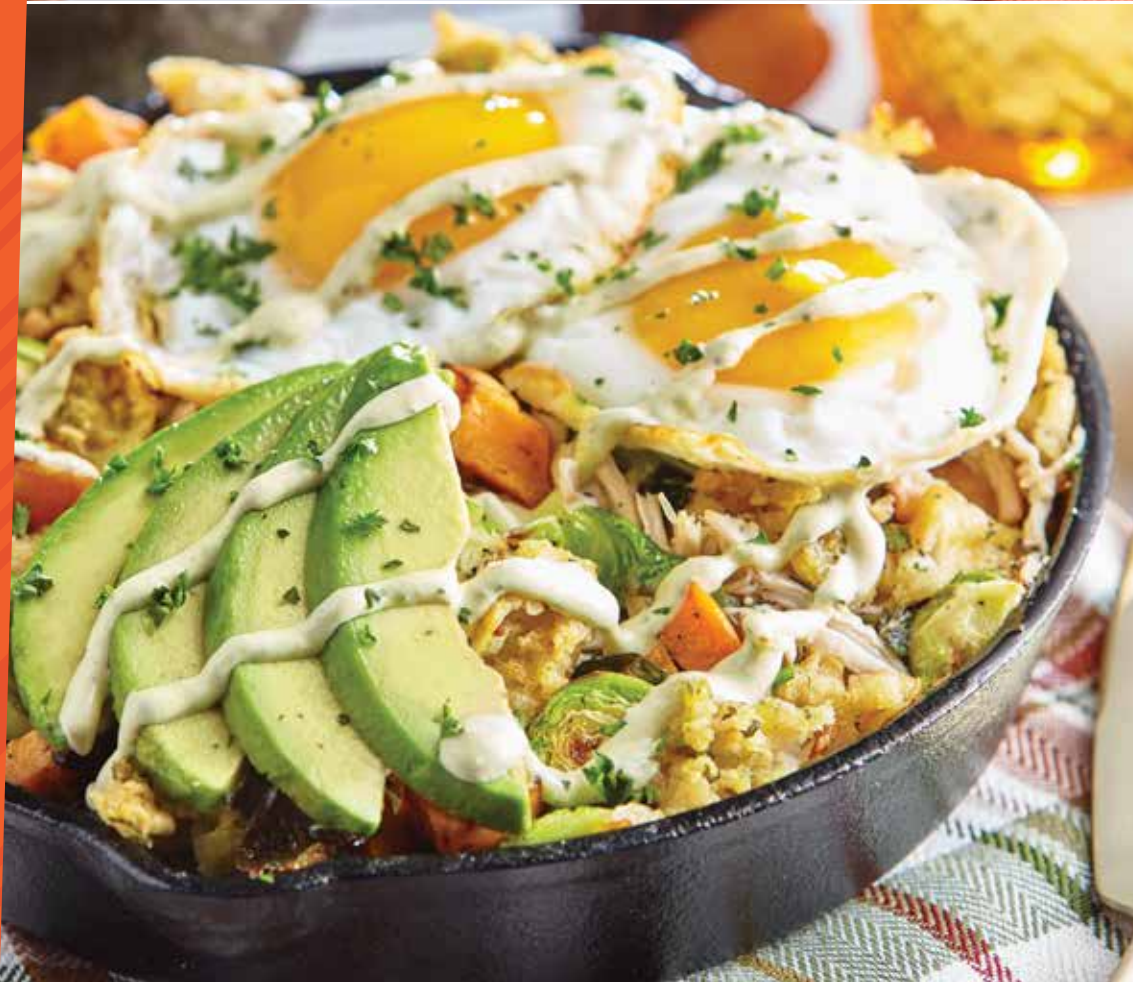




6 FRESH RECIPES TO EXTEND YOUR HOLIDAY FEAST:

Day After Thanksgiving
Edition 2020





At Avocados From Mexico, we always look forward to the opportunity to celebrate special occasions with family, friends and good food.

As a Mexican brand in America, our company is a melting pot of cultures and traditions, but we all have one thing in common: **we embrace the American traditions and cherish the American holidays that bring our families together.**

Thanksgiving is one of our employees' favorite holidays, as it encompasses some of what our multicultural team values the most: good times, good friends, good food, family and football.

We invite you to enjoy some guacamole during the early football games as you wait in anticipation of your traditional family feast.

And for the Day After Thanksgiving, our own Chef Steven Bell crafted six new recipes based on traditional Thanksgiving leftovers that incorporate delicious Avocados From Mexico.

Flip to the next page to find out what recipes Chef Steven created, how our staff responded to them, and the stories our employees gave about their favorite Thanksgiving memories.

Happy Thanksgiving from our AFM Family to yours,



Alvaro Luque
Alvaro Luque
President & CEO
Avocados From Mexico



Day After Thanksgiving Avo Tacos

Ingredients:

- 1 ea. flour tortilla, flame grilled
- 2. T. leftover corn
- ¼ c. leftover stuffing or dressing
- 2 T. leftover avocado cranberry salsa
- ½ c. leftover Thanksgiving turkey, pulled
- 1 t. cotija cheese, crumbled
- ¼ c. leftover sweet potatoes, diced
- 1 t. cilantro, chopped

Directions:

- 1- Place flour tortilla onto a clean work surface.
- 2- Spread dressing across the bottom of the tortilla.
- 3- Place the pulled leftover turkey on top of the dressing.
- 4- Place sweet potatoes on top of the pulled leftover turkey.
- 5- Spread the corn over the top of the sweet potatoes.
- 6- Spread avocado cranberry salsa over the top of the corn.
- 7- Garnish with cotija cheese and fresh chopped cilantro.
- 8- Serve and enjoy.



What inspired you to create avocado-infused Thanksgiving recipes?

I wanted to inspire others through my inspiration and passion for avocados during the holiday season by creating leftover food that you already have, or may have brought back home with you, after visiting family and friends.

by Chef Steven Bell



THANKSGIVING MEMORY

by Ivonne Kinser

Thanksgiving is my favorite American holiday. It officially means the beginning of the Christmas season, family, food, and fun.



THANKSGIVING MEMORY

by Dunia Salguero

My father would kick off the celebration with a prayer of thanks for having a full house and food to enjoy, and then begin a time of sharing gratitude.



THANKSGIVING MEMORY

by Ana Ambrosi

I learned how to cook a Thanksgiving menu the first year I came to the U.S. and I have loved this holiday ever since. I make the best sweet potatoes with maple and chipotle!

THANKSGIVING MEMORY

by Erick Coronado

Thanksgiving is a great time to celebrate and get together with loved ones!



WHAT'S YOUR FAVORITE AFTER-THANKSGIVING MEAL?

by Alison Snowden

Nothing beats a good ole turkey sandwich with the Thanksgiving leftovers.



THANKSGIVING MEMORY

by Mitzy Cordero

My favorite Thanksgiving memory is when we all share what we have been thankful for this year.



Day After Thanksgiving Avocado Turkey Club

Ingredients:

- 1 ea. Yeast roll top and bottom, toasted and buttered
- 1 T. avocado cranberry chutney
- ¼ c. romaine lettuce, shredded
- 1 ea. tomato, sliced
- 2 ea. red onion, thinly sliced
- 2 ea. leftover Thanksgiving turkey, sliced
- 2 ea. thick cut bacon, sliced
- 2 ea. Avocados From Mexico, sliced
- 1 ea. swiss cheese, sliced
- 1 ea. green olive, pitted

Directions:

- 1- Place toasted yeast roll bottom onto a clean surface.
- 2- Spread avocado cranberry chutney across the bottom toasted yeast roll.
- 3- Place shredded lettuce on top of avocado cranberry chutney.
- 4- Place sliced tomato on top of shredded lettuce.
- 5- Place red onion on top of sliced tomato.
- 6- Place sliced turkey on top of red onion.
- 7- Place bacon on top of sliced turkey.
- 8- Place fresh sliced avocados on top of bacon.
- 9- Place swiss cheese on top of sliced avocados.
- 10- Spread avocado cranberry chutney across the top toasted yeast roll.
- 11- Place the top roll onto the sandwich and skewer an olive through the top.
- 12- Serve and enjoy.

What makes avocados an important ingredient for transforming dishes?

I like to look at avocados as a vibrant, creamy, delicious, and versatile fruit that elevates every dish with their buttery consistency and their rich, nutty flavor. Whether you are slicing, dicing, mashing, or creating an art piece, the avocado will always make a dish stand out and will be the star of that dish!

by Chef Steven Bell





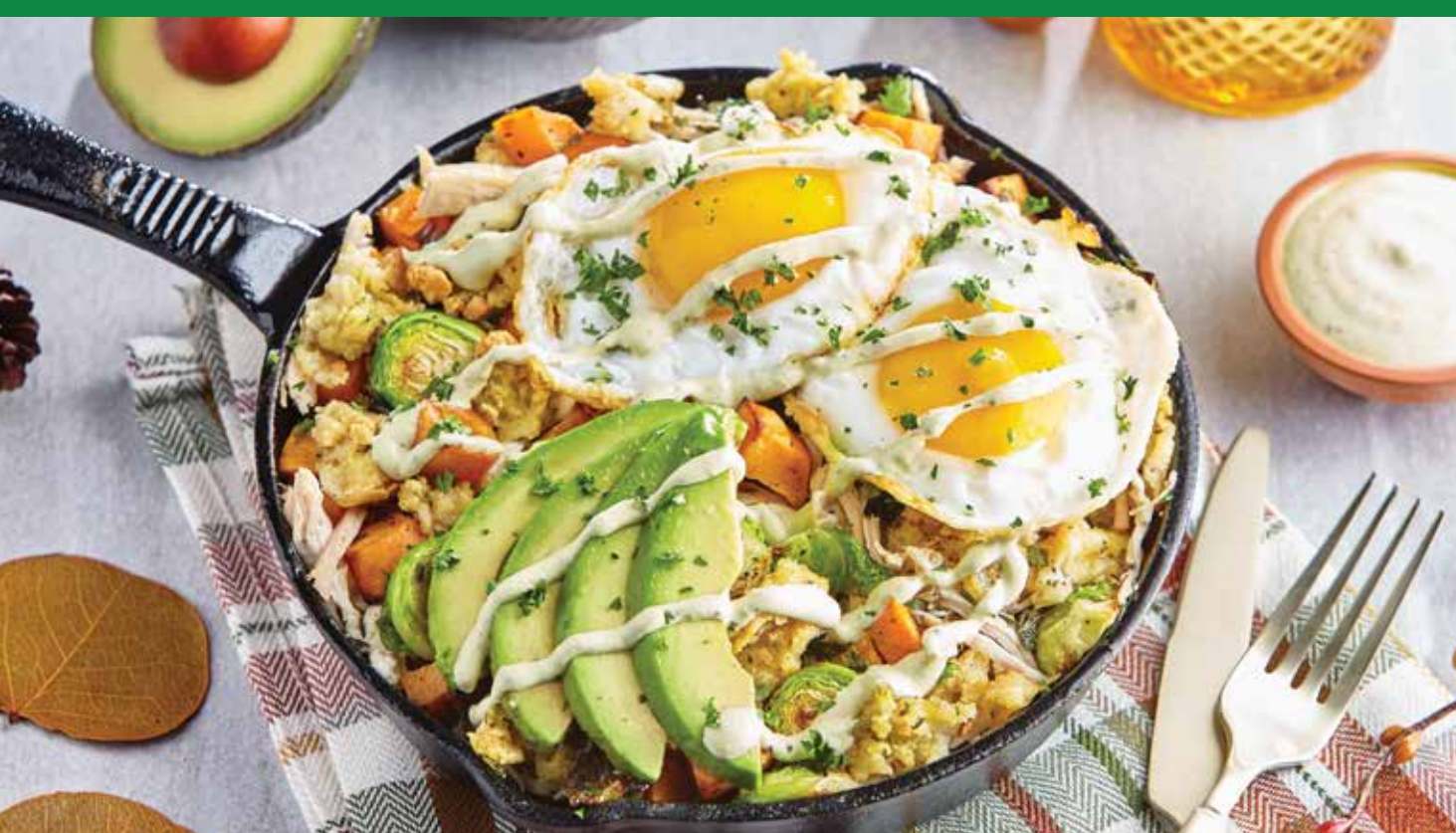
Day After Thanksgiving Breakfast Skillet

Ingredients:

- 2 T. unsalted butter
- 1 ea. garlic clove, minced
- 3 ea. scallions, thinly sliced
- 2 c. leftover turkey, pulled
- 1 ½ c. leftover Thanksgiving vegetables
- 1 ½ c. leftover Thanksgiving stuffing
- 2 ea. egg, fried
- 4 ea. Avocados From Mexico, thinly sliced
- ½ t. parsley, finely chopped

Directions:

- 1- Heat butter in a large cast iron skillet over medium.
- 2- Add garlic and scallions and cook, stirring, until softened, 3-5 minutes.
- 3- Stir in turkey and cook, stirring, until warmed through.
- 4- Add leftover vegetables and stuffing and stir until heated through.
- 5- Top hash with eggs, avocado, spicy avocado ranch and chopped parsley.
- 6- Serve and enjoy.



Are these recipes reminiscent of your own family traditional holidays?

Absolutely, we're always set with the task of "what do we want to eat" the very next Day After Thanksgiving. We always have leftovers and want something unique besides just throwing everything in the microwave. We utilized all the leftovers and started creating dishes for breakfast, lunch, and dinner. Remember, these flavors only come once a year!

by Chef Steven Bell



THANKSGIVING MEMORY

by Anna Kirsch

I love making my coffee in the morning and snuggling in on the couch to watch the parade with my family.



HOW WOULD YOU INCORPORATE ONE OF THESE RECIPES INTO YOUR THANKSGIVING TRADITIONS?

by Haidy Leal

This skillet is definitely the next-day breakfast go-to because you can make it and everyone can just eat whenever they wake up.



THANKSGIVING MEMORY

by Tanya Edwards

Thanksgiving is all about family, friends and food! My mom is an amazing cook. Homemade gravy using the newly released Beaujolais Nouveau wine is always a must.





Day After Thanksgiving Avocado Eggs Benedict

Ingredients:

- 1 ea. English muffin top and bottom, toasted
- ¼ c. leftover stuffing
- 2 ea. thick cut smoked bacon, cooked
- ½ c. leftover turkey, ¼ inch slices
- ¼ c. leftover cranberry sauce
- 3 ea. Avocados From Mexico, ¼ inch slices, grilled
- 1 ea. egg, poached
- ½ t. rosemary, finely chopped
- ½ t. parsley, finely chopped

Directions:

- 1-Place the English muffin in the 9 o'clock position onto the serving dish.
- 2-Place a scoop of leftover stuffing on top of the English muffin.
- 3-Place the two slices of thick cut bacon on top of the leftover stuffing.
- 4-Place the two slices of leftover sliced turkey on top of the thick cut bacon.
- 5-Pour the leftover cranberry sauce on top of the leftover sliced turkey.
- 6-Fan out the three slices of avocado on top of the leftover cranberry sauce.
- 7-Place the poached egg on top of the fanned out avocado slices.
- 8-Garnish the chopped rosemary and parsley over the entire avocado eggs benedict.
- 9-Serve and enjoy.



I would love to incorporate the eggs benedict into the next morning's meal.

by Becky Estrada

THANKSGIVING MEMORY

by Stephanie Bazan



My most favorite Thanksgiving memory as a little girl was waking up to watch the Macy's Day Parade on TV.

WHICH OF THESE RECIPES WOULD YOU INCORPORATE INTO YOUR THANKSGIVING TRADITIONS?

by Ligia Bermudez



I can definitely see our family incorporating the Avocado Eggs Benedict into our Thanksgiving menu!

THANKSGIVING MEMORY

by Miguel Molina



My first Thanksgiving was in Southern California. Phyllis Caudillo, a co-worker, invited my wife, my newborn son, and I to her house. It was a fantastic experience.

THANKSGIVING MEMORY

by Becky Estrada

All of my memories of Thanksgiving are of my entire family surrounded by food and cooking all day, which we really enjoy!



WHICH OF THESE RECIPES WOULD YOU INCORPORATE INTO YOUR THANKSGIVING TRADITIONS?

by Stephanie Browder

I could see the Thanksgiving Leftover Avocado Cakes making their way to the menu.



THANKSGIVING MEMORY

by Kevin Hamilton

My Thanksgiving memories are just waking up and eating way more than my stomach can handle and knowing the Cowboys game is coming on later.



Day After Thanksgiving Avocado Cakes

Ingredients:

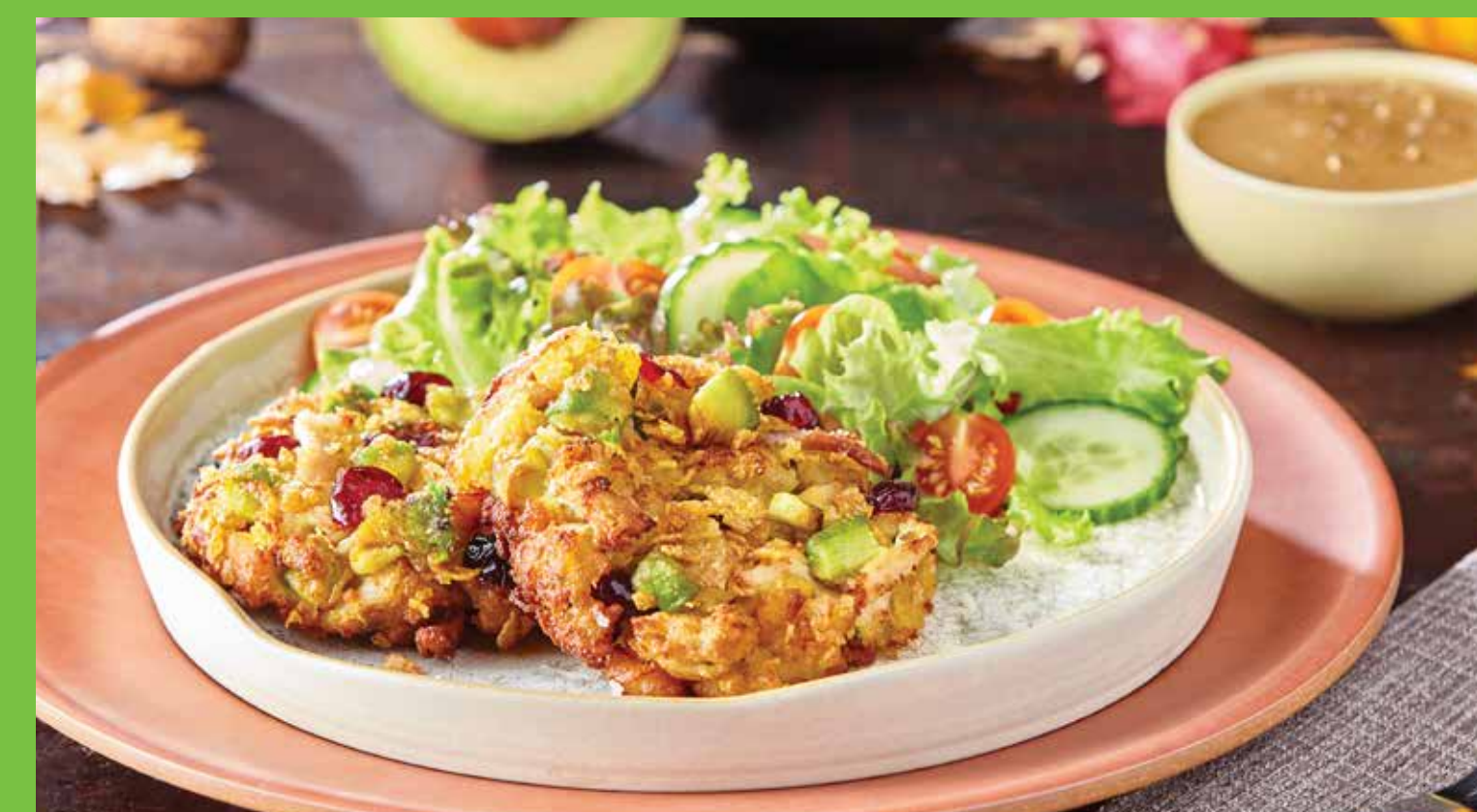
- 1 ½ c. leftover turkey, pulled
- 2 c. leftover Thanksgiving stuffing
- 1 ea. egg
- ¼ c. heavy mayonnaise
- ½ c. Avocados From Mexico, diced
- ¼ c. dried cranberries
- 1 T. parsley, finely chopped
- ½ c. corn flakes
- 2 T. vegetable oil
- ¼ c. leftover cranberry sauce
- ¼ c. leftover turkey gravy sauce

Directions:

- 1- In a large bowl, mix turkey, stuffing, egg, mayonnaise, corn flakes, avocado, cranberries & parsley.
- 2- Shape into eight ½-inch-thick patties.
- 3- Coat with crushed corn flakes.
- 4- In a large skillet, heat oil over medium heat.
- 5- Add patties in batches; cook 3-4 minutes on each side or until golden brown.
- 6- Serve warm, with cranberry sauce and gravy.

They all look great! I chose the "Cakes" recipe as my favorite one because it is very unique and I could see myself trying this recipe first with my leftovers.

by Stephanie Browder





THANKSGIVING MEMORY

by Chef Pati Jinich

One of my fondest memories is seeing pictures of beautiful, glorious, shiny turkeys in the glossy food magazines when my husband and I first moved to the U.S. from Mexico years ago. We were in Dallas, Texas, and I remember looking at those magazines wondering why Americans were eating turkeys so early in the year. I was used to turkey being eaten for Christmas and New Year's in Mexico. Then I learned about Thanksgiving, and it has become one of my favorite holidays because I can bring all of my Mexican flavors and ingredients to make new spins on classic Thanksgiving dishes.

Day After Thanksgiving Guacamole

Ingredients:

- 4 ea. Avocados From Mexico
- 2 T. orange juice
- ½ t. kosher salt
- ¼ c. leftover cranberry sauce
- ½ c. leftover sweet potatoes, diced
- 2 t. rosemary, finely chopped
- 2 t. thyme, finely chopped
- 1 c. leftover turkey, pulled

Directions:

- 1- Remove stem from avocado.
- 2- Cut avocado in half from top to bottom.
- 3- Twist one half of the avocado to pull two halves apart.
- 4- Remove pit from avocado.
- 5- Scoop out the pulp from the avocado and place into a large bowl.
- 6- Gently mash the avocados with orange juice & salt.
- 7- Gently fold in all other ingredients.
- 8- Transfer guacamole to a clean serving dish.
- 9- Garnish guacamole with leftover pulled turkey.
- 10- Serve and enjoy with leftover dinner rolls.



My family has a tradition of making tortas with our leftovers the Day After Thanksgiving. This Leftover Turkey Guacamole happens to be a perfect and creative filling for tucking into tortas. You have the shredded turkey, the tangy cranberry sauce, soft bites of sweet potato, the aromatic rosemary and thyme, the touch of acidity from the orange juice, and the delicious, creamy mashed ripe avocado to bring it all together. It's like having your Thanksgiving meal all over again tucked into a gigantic torta! Or, if you have rolls left over, you could make sliders.

by Chef Pati Jinich

THANKSGIVING MEMORY

by Grisel Perez

One of my best Thanksgiving memories was from last year. It was the first year we hosted Thanksgiving at our home, so I remember messaging my fellow AFM foodservice team to get recipes to make! It was so special to be able to host family, to cook together, and enjoy our favorite dishes. We each made a recipe; someone made the traditional turkey, and others made mashed potatoes, delicious mac and cheese, more sides, and ribs (yes, ribs!). The great thing is that we were able to spend time together and make Thanksgiving our own. I'm thankful for my AFM family that always comes through to help!



THANKSGIVING MEMORY

by Dunia Salguero

The thought of Thanksgiving makes me go back to FAMILY gatherings at my mother's place, Mom's Central, as we used to call it. Mom's Central would have all her children plus their families. Each of her children would extend invitations to people we knew were in the U.S. but had left their families behind. This meant a crowded place, different conversations taking place at the same time, kids' laughter coming from one of the rooms, and many of us helping Mom finishing up any dishes. Then we would finally gather together, and Father would kick off the celebration with a prayer for the blessings of having a full house and a delicious meal to enjoy. Then, each person would take a moment to voice their thankfulness. It was a time of sharing and gratitude.



THANKSGIVING MEMORY

by David Spirito

As a kid, every year in my hometown of Plainville CT, when the warm playful days of summer turned into the cooler, more serious days of fall, I'd head back to school with my sisters. One lucky day, when the obvious crispness of fall could be felt in the air, we'd trudge home from school lugging our newly filled backpacks and open the door of the house to a delicious smell—avocado pumpkin pie. I can't even think about it without my mouth watering. To this day, every time I feel that first chill in the air, I get a hankering for my favorite family dessert. But there's more to it than the smell or the taste—it's the memories. Avocado pumpkin pie reminds me of my mom and gives me a sweet feeling of being connected to her, my sisters, and my maternal grandma, because she used to make it too.



THANKSGIVING MEMORY

by Michael Lemos

When I was kid we started a tradition of incorporating Mexican food with our normal Thanksgiving food. It was meaningful because a lot of our favorite Mexican food reflected happy moments.



HOW WOULD YOU INCORPORATE ONE OF THESE RECIPES INTO YOUR THANKSGIVING TRADITIONS?

by Maggie Ting

Our family loves avocados in our daily salads so I would make sure that guacamole is incorporated into one of our Thanksgiving appetizers.



THANKSGIVING MEMORY

by Nick Lytle

I would make the Day After Thanksgiving Avocado Turkey Clubs during rivalry college football games on the Saturday after Thanksgiving.



THANKSGIVING MEMORY

by Ryan Fukuda

I'm all about a nice turkey sandwich made with leftover turkey but I've never put avocado on my turkey sandwich before. But I will now; I'll call it Turkey Sandwich 2.0.



THANKSGIVING MEMORY

by Jovanny Martinez

As a foreigner, Thanksgiving is a new holiday for me. I spent my very first Thanksgiving with a good friend who took Thanksgiving traditions very seriously. His family gave special attention to the prayer of thanks as well as to serving the food. It was a whole ritual. Since then, I think that these are great traditions to follow.



THANKSGIVING MEMORY

by Nutritionist Barbara Ruhs

Surprise -- my favorite Thanksgiving memory is about food! My grandparents on Mom's side are Italian and Nana used to serve an elaborate array of antipasto before the big holiday meal. We would feast on gourmet smelly cheeses, salami, pepperoni, roasted red peppers, and olives. I always thought that this was something that every family did until I got older and discovered my new family (and friends) don't typically serve antipasto. So, it has become the thing that I always bring to holiday meals as my contribution! Of course, being a dietitian, I add other healthy ingredients like fresh, sliced avocados, dates, seasoned almonds, and if they're available, fresh persimmons.



WHICH OF THESE RECIPES WOULD YOU INCORPORATE INTO YOUR THANKSGIVING TRADITIONS?

by Alejandro Duran

The Breakfast recipe is a fantastic idea!



WHICH OF THESE RECIPES WOULD YOU INCORPORATE INTO YOUR THANKSGIVING TRADITIONS?

by Quintin Rohrbaugh

I would add the Day After Thanksgiving Avo Tacos to my breakfast menu for the Day After Thanksgiving because there is always a ton of leftovers and usually you only make leftovers for dinner or lunch.



THANKSGIVING MEMORY

by GaDana Moore

Each year is wonderful just being with family.



WHICH OF THESE RECIPES WOULD YOU INCORPORATE INTO YOUR THANKSGIVING TRADITIONS?

by Jorge Almeida

I love the idea of using the leftovers in breakfast items, like in the Day After Thanksgiving Breakfast Skillet and Day After Thanksgiving Avocado Eggs Benedict! I had never considered Thanksgiving items as breakfast items, but these recipes inspire me to incorporate more leftovers in breakfast.



THANKSGIVING MEMORY

by Jessica Martinez

In our family, we alternate spending Thanksgiving holidays in Dallas and Austin. When we do Thanksgiving in Austin, our whole family stays together, and we have about 25-30 people in one house for 4 days. We do bonfires at night, and some of the kids camp outside. It's really just the best time for our whole family to be together and all the chaos that comes with it.



THANKSGIVING MEMORY

by Oscar Garcia

I have many beautiful Thanksgiving memories, but my favorite involves my kids. All my family is Hispanic, so after the eating festivities we move the table and dance salsa. One year, my at the time 9-year-old daughter and 6-year-old son were dancing salsa in front of everyone. My children had never learned salsa and were merely having fun. It was very funny and memorable.

