

RECIPE CARD

Guacamole

RECIPE NAME

1 delicious bowl

YIELD

15 minutes

PREP TIME

none!

TIME TO COOK

Easily double or triple this recipe to serve more people

NOTES

INGREDIENTS

- 3 ripe avocados
- 1/4 cup red onion, minced
- 1 lime
- 1/4 cup cilantro, minced
- 1 chili serrano pepper, minced
- salt and pepper to taste

PROCEDURE

1. Chop up your onion, chili, cilantro, and tomato.
2. Cut the avocados in half, In the Molcajete or a mixing bowl, place the avocado halves and begin to mash.
3. Add the tomatoes, onion, and cilantro. Mix until combined, but do not over mix.
4. Add the minced serrano pepper little by little. Taste to make sure it does not get too spicy. Add the salt and pepper to taste.
5. Squeeze the lime into the mixture for extra flavor and keep it from turning brown too quickly. Mix.
6. Serve immediately with tortilla chips.