



# Chipotle Guacamole Recipe (Copycat)

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This Chipotle Guacamole recipe is the real deal. With just seven ingredients and a few minutes, enjoy as much Chipotle Guacamole at home as you can mash!

**Course** Appetizer  
**Cuisine** Mexican

**Prep Time** 5 minutes  
**Cook Time** 2 minutes  
**Total Time** 7 minutes  
**Servings** 4 servings  
**Calories** 166kcal  
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## Ingredients

- 2 large Hass avocados halved and pitted
- 1 teaspoon fresh lemon juice
- 1 teaspoon fresh lime juice
- 1/4 cup red onion finely chopped
- 1/2 jalapeño chile stemmed, seeded, and finely chopped (see notes)
- 2 tablespoons cilantro leaves finely chopped
- salt
- Tortilla chips for serving

## Instructions

1. In a medium bowl, combine avocados, lemon juice, and lime juice. Mash until smooth. Stir in onion, cilantro, and jalapeños. Season to taste with salt (I like 1/2 teaspoon). Serve with chips.
2. To refrigerate, place in a bowl and press plastic wrap directly on top of the entire surface of the guacamole so no part is exposed to air.

## Notes

For extra heat, include the seeds from the jalapeño (Chipotle does).

## Nutrition

Calories: 166kcal | Carbohydrates: 10g | Protein: 2g | Fat: 15g | Saturated Fat: 2g | Sodium: 8mg |

Potassium: 502mg | Fiber: 7g | Sugar: 1g | Vitamin A: 179IU | Vitamin C: 14mg | Calcium: 12mg |  
Iron: 1mg