



Guacamole

Serving: 1

Veg

Ingredients

- -1/2 ripe avocado .
- -1/4 tsp salt .
- -1 tsp of fresh lime juice or lemon juice.
- -1 tbsp minced red onion or thinly sliced green onion .
- -1/2 serrano chiles, stems and seeds removed, minced .
- -1 tablespoons cilantro, finely chopped.
- -A dash of freshly grated black pepper .
- -1/4 ripe tomato, seeds and pulp removed, chopped.

Preparation Method

- -Place the avocado pulp and lime juice in a large mixing bowl and toss to combine.
- -Add the salt, black pepper and mash it with spoon , leaving some larger chunks for texture.
- -Add the onion, tomatoes, cilantro , serrano chiles, and stir to combine.
- -Lay plastic wrap directly on the surface of the guacamole and allow to sit at room temperature for 2 hours before serving.