

# Chorizo and fetta guacamole

Homemade guacamole has never tasted so good. With salty fetta and tasty chorizo, this guac recipe is the dream dip.

- Serves 11, 1/2 cups
- Cooktime 5 mins 5 minutes
- Preptime 10 mins

## Ingredients

- 1 chorizo sausage, coarsely chopped
- 2 medium avocados, stoned, peeled
- 1/2 small red onion or white onion, finely chopped
- 1 garlic clove, crushed
- 2 tbs chopped oregano
- 1 tbs lemon juice
- 1/2 tsp ground paprika
- 50g fetta, crumbled

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

## Method

### 1. Step 1

Heat a small frying pan over medium heat. Add the chorizo and cook, stirring, for 5 mins or until golden. Transfer to a plate lined with paper towel.

### 2. Step 2

Place the avocado in a serving bowl and use a fork to mash until smooth. Add the onion, garlic, oregano, lemon juice, paprika, three-quarters of the fetta and three-quarters of the chorizo. Season and stir to combine.

### 3. Step 3

Top avocado mixture with remaining fetta and remaining chorizo to serve.