

GUACAMOLE

INGREDIENTS:

- 4 ripe avocados
- 1 Serrano chili
- Juice of 1 1/2. limes
- 1/2 white or yellow onion
- 1/2 cup of chopped cilantro



STEP 1: Roughly chop onion, cilantro and Serrano. Place on cutting board and chop together until onion, cilantro, and Serrano are integrated and more finely diced.

STEP 2: Slice avocados in half and remove from skin by using a spoon to scoop it out. Place in a bowl and mash with a fork. Fold in the cilantro mixture. Add lime juice and salt to taste. Enjoy!