

Fresh Guacamole



Ingredients

- 3 Large Avocados
- 1/4 Cup seeded and diced Tomato
- 2 Tablespoons finely chopped Onion
- 2 Tablespoons minced fresh Jalapeno
(include seeds if you prefer more spice/heat level)
- 1/2 Teaspoon Kosher salt
- 1 Tablespoon fresh Lime Juice
- 1/4 Cup chopped Cilantro

Directions

Mash the Jalapeno, Onion, Salt and half of the Cilantro into a paste on a cutting board with a large knife or a fork, and then transfer the paste to a bowl. Cut the Avocados in half and remove the pits. Scoop the Avocado flesh out into a bowl, and mash the Avocado with a fork, leaving plenty of chunky, un-mashed bits of Avocado. Add the paste and Lime Juice and mix together. Gently fold in the remaining Cilantro. Serve.