



## Guacamole

- Prep 10 m
- Ready In up to 1 hour

### Ingredients

- 3 avocados - peeled, pitted, and mashed
- 1 lime or lemon, juiced (1 tbsp or so)
- 1 tsp salt
- 1 / 4 tsp or so black pepper (to taste)
- 2 tsp fresh chopped cilantro
- 1 roma (plum) tomato, diced
- 1 / 2 tsp minced garlic
- 1 pinch ground cayenne pepper (optional)
- 1 large fresh serrano (optional)
- 1 small jalapeno chile (optional)
- 1 / 3 cup diced onion

### Directions

1. In a medium bowl, stir together lime juice, salt, onion, cilantro, tomatoes, garlic and optional ingredients.
2. Pit, peel and mash avocados in a bowl, stir in ingredients.
3. Refrigerate 1 hour for best flavor, or serve immediately.