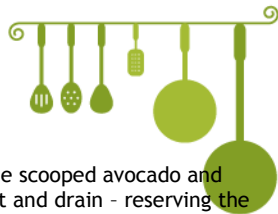


Guacamole

4 servings

INGREDIENTS

3 Avocados halved
1 lime juiced
½ tsp kosher salt
½ tsp ground cumin
½ tsp cayenne
½ medium onion diced
½ jalapeno pepper seeded and minced
2 Roma tomatoes seeded and diced
1 Tbsp chopped cilantro
1 clove garlic minced



DIRECTIONS

1. In a large bowl place the scooped avocado and lime juice. Toss to coat and drain - reserving the lime juice.
2. Using a potato masher, add salt, cumin and cayenne.
3. Fold in onions, jalapeno, tomatoes, cilantro, and garlic.
4. Add 1 Tbsp of reserved lime juice
5. Let sit at room temp for 1 hour and serve