

Fresh Guacamole

Ingredients

- 3 medium ripe avocados
- 2 tablespoons minced onions
- 1 clove garlic, minced
- 1 small jalapeno chile (stemmed, seeded, and minced), optional
- 1/4 cup minced fresh cilantro leaves • Salt
- 1/2 teaspoon ground cumin, optional
- 2 tablespoons lime juice

Directions

Step 1

Halve one avocado, remove the pit, and scoop into a medium bowl. Dispose of the exterior.

Step 2

Mash lightly with onion, garlic, chile (if using), cilantro, 1/4 teaspoon salt, and cumin (if using) with a fork until just combined.

Step 3

Halve, pit, and cube the remaining two avocados.

Step 4

Add cubes to bowl with mashed avocado mixture. Sprinkle lime juice over diced avocado and mix entire contents of the bowl lightly with a fork until combined (but still chunky).

Step 5

Adjust seasonings with salt, if needed, and serve.