

## **Guacamole Recipe**

6 grape tomatoes
2 ripe avocados
1 tbsp (30 mL) fresh cilantro
1 lime
1/4 tsp (1 mL) salt or less



- Cut avocados in half length-wise. Carefully remove pit with spoon. Scoop out avocado from skin using spoon into small bowl. Mash with fork.
- 2. Wash tomatoes. Cut tomatoes in half. Cut these into small pieces. Put into bowl with avocado.
- Wash and dry cilantro with paper towel. Remove leaves from larger stems. Snip leaves into tiny pieces with scissors or chop finely. Add to mixture.
- 4. Cut lime in half. Place cut side down in citrus press, and squeeze juice into bowl.
- 5. Mix avocados, tomatoes, cilantro, lime juice and salt in bowl with fork.
- 6. Taste for flavour. Add more lime juice or salt as needed.
  - Enjoy with corn chips, on tacos or with your favourite veggie as dip.