

BEST (EVER) CHUNKY GUACAMOLE

EVERYONE LOVES A GOOD GUACA, RIGHT? THAT GREEN MEXICAN MUSH WHICH TASTES EXCEPTIONAL WITH BASICALLY EVERYTHING THAT YOU DIP INTO. SERIOUSLY. AND IT'S RIDICULOUSLY EASY TO MAKE BY USING ONLY A HANDFUL OF INGREDIENTS. SEE BELOW:

DIFFICULTY

way too easy

PREP TIME

10 mins

TOTAL TIME

10 mins

SERVINGS

4 persons

OUR RATING

9,5/10

EQUIPMENT

- 1 knife
- 1 fork
- 1 functional human being

INGREDIENTS

- 3 avocados, ripe
- 1/2 small onion, finely diced
- 3 roma (plum) tomatoes, diced
- 3 tbsp, fresh cilantro, chopped
- 1 jalapeño pepper, seeds removed
- 2 garlic cloves, minced
- 1 lime, juiced
- 1/2 tsp sea salt

PREPARE WITH LOVE!

INSTRUCTIONS

- 1.** Slice the avocados in half, remove the pit and the skin & place in a mixing bowl.
- 2.** Mash the avocado with a fork & make it as chunky or smooth as you like.
- 3.** Add the remaining ingredients & stir together.

NASEVICE'S INSIDER TIP

Use fresh limes rather than lime juice from a bottle for the best taste experience. Tastes even better than drunk eating chicken kebab with extra sauce.

