

GUACAMOLE



INGREDIENTS

1 serrano chili, chopped
Kosher salt
6¾ tbsp fresh lime juice, plus
more if needed
5 avocados
3 1/3 tbsp olive oil

1/4 white onion, chopped
3 tomatoes, diced
1 bunch fresh cilantro, chopped,
plus more for garnish
1/4 cup cotija cheese, shredded
Tortilla chips, for serving

DIRECTIONS

1. Mix chili with one pinch of salt and lime juice.
2. After 5 minutes, add avocados and mash ingredients together. Taste mixture; if too salty, increase acidity with lime juice and finish with olive oil.
3. To create pico de gallo, in clean bowl, add onions, tomatoes and cilantro with salt and lime juice.
4. Scoop guacamole in bowl, finishing with pico de gallo, shredded cotija cheese and fresh cilantro.



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