

# Guacamole

*from Chipotle and Ms. Colleen*

## Ingredients

- 2 ripe Hass avocados
- 2 tbps cilantro (chopped)
- 2 tsp citrus juice (half lemon, half lime)
- $\frac{1}{4}$  cup red onion (finely chopped)
- $\frac{1}{4}$  tsp Kosher salt
- $\frac{1}{2}$  jalapeno (including seeds)
- "1/10 tsp Pixie Dust" 😊

## Directions

Feel the avocados—the right one will feel squishy yet firm (like the palm of your hand) and will be dark green in color.

Cut the avocado in half and remove the pit.

Spoon out the good stuff and put it in a medium bowl.

Mash and season—add salt, then use a potato masher or a fork to mash the avocados until smooth.

Pour citrus juice (half lemon, half lime) into a separate bowl, mix with the red onions, cilantro, and jalapenos.

Add citrus mix to the avocados, mix and mash, and DO A LITTLE DANCE!

"Taste Test: Take a bite—if you don't hear a Choir of Angels, adjust seasoning until you do."



**Guacamole!**

