



## Guacamole

### Ingredients

- 4 Haas avocados, halved and pitted
- 1 lime, juiced
- 1/2 tsp kosher salt
- 1/2 tsp red pepper flakes (or one jalapeño pepper, chopped)
- 1/2 tsp black pepper
- 1 Tbsp chopped fresh cilantro or cilantro paste
- 1/2 medium onion, diced
- 3 Roma tomatoes, diced (or 1/2 can diced and drained tomatoes)
- 1 clove garlic, minced
- 1 teaspoon Fustini's Aji Verde Crush olive oil

### Directions

#### Step 1.

In a large bowl, mash avocados to texture of choice

#### Step 2.

Add half the lime juice, salt and black pepper and mix. (If using cilantro paste, add it here and mix again.) Combine cilantro, onion, red pepper or jalapeño, tomatoes and garlic. Add to avocado, mixing well. Add olive oil and mix again

#### Step 3.

Squeeze the remaining lime juice over the surface. Cover tightly with plastic wrap, and refrigerate one hour before serving.