



## SPICY GUACAMOLE

### **INGREDIENTS:**

- 4 ripe avocados
- 2 limes (juiced)
- ½ tablespoon garlic powder
- ½ onion - yellow, white or red (diced)
- 4 roma tomatoes (seeded and diced)
- 2 tablespoons of cilantro (chopped)
- 1 whole green jalapeño pepper (seeded, diced and stem removed)
- \* Salt and ground pepper to taste

### **INSTRUCTIONS:**

1. Halve and empty contents of avocados into a large bowl; use fork to mash into chunks.
2. Add lime juice and garlic powder, mix well.
3. Fold in diced onion, diced tomatoes, chopped cilantro and diced pepper.
4. Add salt and pepper to taste and refrigerate for 1 hour prior to serving.

