

Holy Guacamole

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Instructions

- 4-5 avocados (you can always add more depending on how many you are serving)- 800 to 1000 grams without the pit
- 1 jalapeño

Ingredients

- 2 cloves of garlic, minced
- 2 Roma tomatoes
- Handful of cilantro
- 1/2 red onion chopped
- 1 2 lime to taste
- Salt and pepper to taste

into a bowl.

Using a fork, lightly mash the avocado (leave some chunks!) set aside.

Cut avocado in half and remove the pit. Scoop out avocado and place

- Dice tomatoes into small chunks.
- - Dice onion, cilantro, and jalapeño (remove seeds) into small pieces.
 - Mince 2 garlic cloves.
- Add veggies, garlic, and salt and pepper to avocado, and mix well. Top with lime juice for desired taste.



Whole recipe serving breakdown:

- 0 Servings Protein
- 0 Servings Carb
- 8 to 10 Servings Fat
- 3 Servings Veggies

