

Guacamole - makes ~ 250mL



Ingredients:

- 2 each Haas avocados, peeled and pitted
- 2 tbsp. 30mL Onion, minced
- 1 Clove garlic, minced
- To taste Salt and pepper
- To taste Ground cayenne pepper (optional)
- 1 tsp. 5mL Lemon juice

Directions

1. Place all ingredients in a food processor and blend until smooth.
2. If you don't have a food processor, mash the avocado with a fork first then mix in the rest of the ingredients.
3. Ps: If you want it to taste its absolute best leave it overnight so the flavour can soak, I promise you it will taste 25436x better!
4. Enjoy! 😊