## Loma Linda University Allied Health Professions Nutrition & Dietetics

## Guacamole

Portions: 6-8

## Ingredients:

| 1 ½ lbs | Avocado meat                               |
|---------|--|
| ½ c     | Cilantro (finely chopped)                  |
| 3 T     | Room temp ripe tomatoes (diced 1/2 x 1/2") |
| 3 T     | Yellow onion (chopped 1/4 x 1/4")          |
| 1 T     | Fresh jalapeno (seeded and minced)         |
| 1 T     | Fresh lemon juice with pulp                |
| 1 T     | Olive oil                                  |
| ½ t     | Kosher salt                                |
| 1 ea    | Lime                                       |

## Method:

- 1. Place avocado into a mixing bowl and chop into pieces no larger than ½ x ½ inch. Add remaining ingredients and fold with a plastic spatula, you want to clearly see chunks and pieces.
- 2. Transfer to a serving bowl and squeeze the juice from the lime all over the surface

February 5, 2016 Chef Cory Non-Confidential