

Holy Guacamole

Yield 6 servings

3 Haas avocados, halved, seeded, and peeled

1 lime, juiced

½ teaspoon kosher salt

½ teaspoon ground cumin

1/8 teaspoon cayenne

½ medium onion, diced

½ jalapeno pepper, seeded and minced

2 Roma tomatoes, seeded and diced

1 tablespoon chopped cilantro

1 clove garlic, minced

In a large bowl, place the scooped avocado pulp and lime juice, toss to coat. After all avocados have been coated, using a potato masher, add the salt, cumin, and cayenne and mash. Then, fold in the onions, tomatoes, cilantro, and garlic. Let sit at room temperature for 1 hour and then serve.

Serve with tortilla chips, quesadillas, or tacos.