



Gourmet Chef

your culinary superstore

M-F 9am-6pm
Sat 10am-6pm
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Classic Guacamole *serves 8 as taco topping*

Ingredients:

4 ripe avocados
2 roma tomatoes, diced
1/4 onion, finely diced
2 cloves garlic, diced
1 jalapeño, seeded and finely diced
2 tbsp cilantro, chopped
1/4 teaspoon cumin
juice of 2 small limes, more to taste
Kosher salt and pepper, to taste

Directions:

1. Split, pit, and scoop out the avocados. Using a fork or avocado masher until coarsely mashed.
2. Add the tomatoes, onion, garlic, jalapeño, cilantro, cumin, and lime juice. Stir until combined.
3. Season the guacamole with Kosher salt and pepper, to taste. Adjust the amounts of lime juice, cumin, and cilantro according to your preference.