

# FRESH GUACAMOLE!



Guacamole is best when you serve it right away!

**Bakers Buzzin'**  
CHILDREN. LOVE. COOKING.



## Ingredients

- 1 Ripe hass avocado, pitted
- 1/4 lime, juiced
- 1/8 small red onion, peeled and diced (about 1 Tbsp)
- 1 cloves fresh garlic, peeled and minced
- 1/2 small tomato, diced
- 1 Tbsp fresh chopped cilantro leaves (about 10 leaves)
- 1/4 tsp cumin
- Salt and pepper to taste
- Pinch Cayenne Pepper (optional)



## Instructions

- 🍷 Fully **wash** all fresh ingredients
- 🍷 To a non-metallic bowl, add avocado & **mash** with a potato masher or other mashing utensil.
- 🍷 **Juice** lime over mashed avocado and stir to combine and prevent browning
- 🍷 **Dice** the red onion and tomato and add them into the bowl with the avocado.
- 🍷 **Mince** the garlic using a garlic mincer or food chopper and add to the bowl with the other vegetables. **Mix** the vegetables together with a wooden spoon.
- 🍷 Using your fingers, gently separate the leaves of the cilantro from the stem. **Coarsely chop** the cilantro leaves with a safety knife or other utility knife.
- 🍷 Add cilantro, cumin, salt, pepper and optional cayenne pepper to the remaining ingredients and **mix** thoroughly.
- 🍷 **Serve** immediately with chips or tacos! Avocados turn brown when exposed to air, so this recipe is best when eaten right away.