



The world's finest.



GUACAMOLE PICADO

- 1 cup diced tomatoes
- 1/2 cup chopped onion
- 1/2 cup chopped cilantro
- 1 tablespoon finely chopped serrano or jalapeño chile
- 1 tablespoon olive oil
- 1 tablespoon lime juice
- 2 fully ripened avocados from Mexico, halved, pitted and diced

In large bowl, combine tomatoes, onion, cilantro, chiles, olive oil, and lime juice. Stir in avocados. Season with salt to taste. Spoon into serving bowl; cover tightly with plastic wrap. Refrigerate about 1 hour to blend flavors. Serve with chips or veggies, if desired.

YIELD: about 3 cups

For more recipes and information, go to www.avocadofiesta.com