

Guacamole con Tomate

(Serves 8. Prep Time: 10mins)



2 ripe avocados, pitted and peeled

2 tbsp fresh lemon juice

2 thsp finely chopped coriander

2 tomatoes, seeded and chopped 35gm finely chopped sweet onion 1tsp red chilli powder

Directions

Step 1. Mash the avocados with a fork until chunky.

Step 2. Stir in the tomatoes, lime juice, onion, cilantro, and red chilli powder. Season to taste with salt and ground pepper

Serve at room temperature with DIP Pita Chips, Tortilla Chips or Multigrain Strips