



Guacamole Dip (makes 4 cups)

Ingredients:

- 3 ripe avocados
- ½ fresh jalapeño (optional), finely chopped
- 1 tbsp chopped cilantro
- 1 yellow onion, small diced
- 1 vine ripe tomato, small diced
- 1 lime, juiced
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp olive oil, drizzle on top
- 1 tsp Tajin Classic seasoning for garnish

Instructions:

Step 1

Halve the avocados, remove the seeds and use a spoon to scoop the flesh into a bowl.

Step 2

Add the chili, cilantro and onion. Mash together with a whisk.

Step 3

Gently fold in the tomato, lime juice, salt and pepper. Taste for seasoning.

Step 4

Garnish with olive oil and Tajin seasoning.