



Authentic Mexican Guacamole

Ingredients

- 5 large Hass avocados (black and slightly soft to the touch)
- Juice of 2 large limes
- 1 medium white onion, finely diced
- 3/4 cup loosely packed fresh cilantro, finely chopped
- 1 large tomato, diced (firm, not overly ripe)
- Salt, to taste
- Finely chopped fresh jalapeño (optional, to taste)

Instructions

Step 1: Prep the Avocados

Cut the avocados in half and remove the seeds.
Scoop the flesh into a large bowl using a spoon.

Step 2: Prevent Browning

Immediately add the juice of **one lime** to the avocado.
Use a fork to mash the avocados to your desired texture—chunky or smooth.

Step 3: Add Fresh Ingredients

Gently mix in the **diced onion**, **tomato**, and **chopped cilantro**.

Step 4: Final Seasoning

Add the juice of the **second lime**, then season with **salt to taste**.
If using, stir in **finely chopped jalapeño** for a spicy kick.

Step 5: Serve and Enjoy

Serve immediately with tortilla chips or as a topping for tacos, burritos, grilled meats, or any favorite Mexican dish.