



Classic Guacamole

Ingredients

- 3 ripe avocados, peeled, pitted, and mashed
- 1 lime, juiced
- 1 teaspoon salt (or to taste)
- 2 roma (plum) tomatoes, diced
- ½ cup diced onion
- 3 tablespoons chopped fresh cilantro
- 1 teaspoon minced garlic
- 1 pinch ground cayenne pepper (optional)

Instructions

1. **Prep the avocados:** In a medium bowl, mash the avocados with lime juice and salt until you reach your desired texture—smooth or chunky.
2. **Add the mix-ins:** Stir in diced tomatoes, onion, cilantro, and garlic. Mix gently to combine.
3. **Spice it up:** Add a pinch of cayenne pepper for a subtle kick (optional).
4. **Chill or serve:** Serve immediately, or cover tightly with plastic wrap pressed directly onto the surface of the guacamole and refrigerate for up to 1 hour to let the flavors meld.