

GLISSANDO GUACAMOLE



SERVINGS: 6-8

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- 3 Avocados
- 1 TSP Paprika
- 1 TSP Garlic Powder
- Pinch of Cayenne Pepper
- 1 1/2 Limes
- Splash of Vinegar
- 1/2 medium-small Onion
- 3 Stems of Cilantro
- 1/2 Tomato

DIRECTIONS

1. Mash Avocado
2. Dice Onions and Tomatoes
3. Chop Cilantro
4. Combine Avocados with paprika, garlic powder, cayenne pepper, and mix
5. Add in Onion Cilantro and Tomatoes
6. Stir
7. Squeeze lime on avocados and stir