# Guacamole

Quick · Make it with your kids · Serves 6–8

*Ken's note: TBD*

Chunky, bright, and lime-forward. Use ripe Hass avocados that give slightly when pressed.

## Ingredients

- 3 ripe Hass avocados
- ¼ cup finely diced red onion
- 1 jalapeño, seeded and minced
- ¼ cup chopped cilantro
- 2 Tbsp lime juice (1–2 limes), plus more to taste
- 1 small ripe tomato, seeded and diced (optional)
- Salt

## Method

1. Mash the onion, jalapeño, and half the cilantro with the lime juice in a bowl with a fork. Add the avocados and mash to the texture you like, chunky or smooth. Fold in the tomato and remaining cilantro.
2. Taste, then add salt a pinch at a time (about ½ tsp), and more lime if it needs brightness. Serve right away with tortilla chips. To hold it, press plastic wrap directly onto the surface and refrigerate up to a few hours. It is also the guacamole in the Seven-Layer Dip.