

## GUACAMOLE

Go ahead, make any day a fiesta!

- 1) Place an avocado on your cutting board and use a large knife to cut into the flesh. Rotate the avocado as the blade rolls against the pit. Open the avocado and remove the pit by gently tapping the pit with the heel of your knife. Twist the pit and remove. Use a spoon to scoop out the avocado place into a large bowl.
- 2) To the bowl, add a squeeze of lime and a pinch of salt. Add the Guacamole Base Dressing (Part A) and mash the avocado with the back of a fork until the mixture has just a little texture left.
- 3) Complete by adding a ¼ cup of Pico de Gallo and stir through.
- 4) Place into a service bowl and top with the remaining Pico de Gallo or serve on the side. Garnish with the cilantro and serve with the delicious Nacho Chips. Enjoy!

