

el **SEGUNDO** sol[®]

TACOS & MARGARITAS

GUACAMOLE

Serving Size: 2-3

INGREDIENTS

- 1 serrano pepper
- 1 onion
- 2-3 garlic cloves
- 2 avocados
- 1 lime
- 1 roma tomato, diced
- cilantro
- orange (optional)
- 1 tsp. sugar
- $\frac{3}{4}$ tsp. salt
- 1 pinch round black pepper
- $\frac{1}{4}$ tsp. chopped herb mix, thyme & rosemary



METHOD

1. In a clean bowl place the following:
 - 1 tbsp. serrano pepper (with seeds)
 - 1 tbsp. onion (diced)
 - 1 tsp. garlic (minced)
 - 1 tsp. kosher salt (to taste)
 - fresh juice of lime
2. Using a spoon, mash all of these ingredients together and allow to macerate.
3. Using a serrated knife, slice the avocado in half and remove the pit.
4. Slice the avocado in the peel into large chunks.
5. Using the spoon add the avocado to the bowl.
6. Stir and mash the ingredient together for 20 seconds or so; it should be fairly chunky.
7. Finish with:
 - 1 roma tomato (diced)
 - 2 tbsp. cilantro (chopped)
 - 3 pc. orange segments to garnish (optional)

