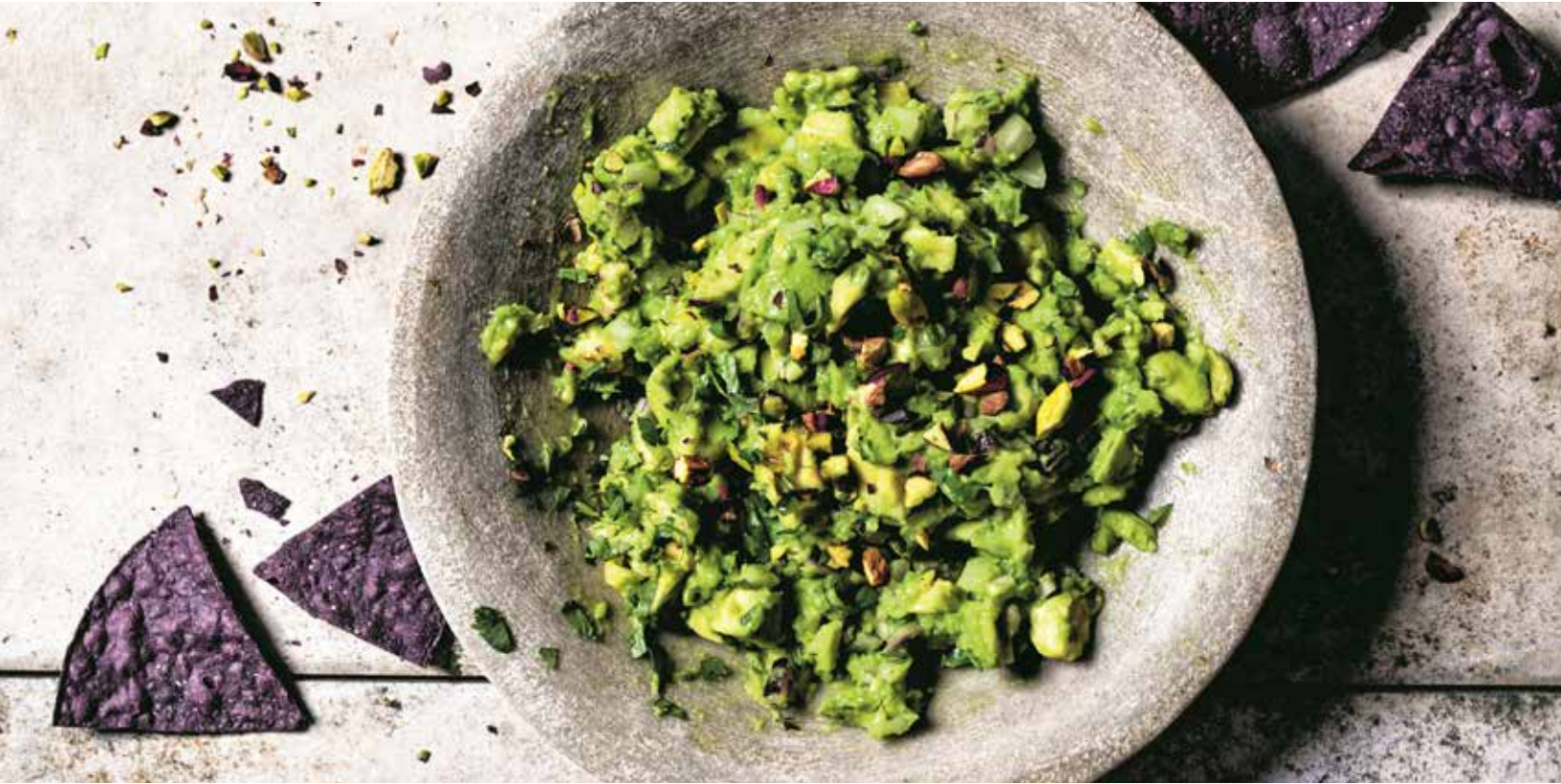




Recipes



Guacamole

SERVES 6

INGREDIENTS

- 3 ripe medium avocados, halved and pitted, divided
- ½ small white onion, finely chopped
- ½ serrano or jalapeño chile, finely chopped
- 4 tablespoon chopped fresh cilantro, divided
- 1 tablespoon olive oil
- Juice of 1 lime, plus extra to taste
- 1 teaspoon kosher salt, plus extra to taste
- 2 tablespoon chopped salted roasted pistachios

DIRECTIONS

Use a spoon to scoop half of avocado flesh into a medium bowl. Smash with a fork or potato masher until mostly smooth.

In a separate medium bowl, lightly mash remaining avocado so it's more chunky than smooth. Add smashed avocado, onion, chile, 2 tbsp cilantro, olive oil, lime juice, and salt. Gently fold to combine. Taste and add more lime juice or salt, if desired. Serve sprinkled with pistachios and remaining 2 tbsp cilantro.

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