



Noreen's Kitchen

Pico-De-Guaco

Ingredients

2 ripe avocados, mashed
1 cup diced roma tomato
1/2 cup diced white onion
2 cloves garlic, minced

2 tablespoons fresh jalapeno, minced
2 tablespoons fresh cilantro, minced
2 to 4 tablespoons fresh lime juice
Salt to taste

Step by Step Instructions

Combine avocado, tomato, onion, jalapeno, garlic and cilantro together in a bowl. Blend well.

Add lime juice a tablespoon at a time until you get the right consistency and flavor. You want this to be thick but not runny.

Add salt to taste and even some cracked black pepper and or hot sauce if you are so inclined.

Serve with tortilla chips, flour or corn tortillas or as an addition to a guacamole salad like you get on the side at a Mexican restaurant!