

HOMEMADE GUACAMOLE



SERVES 4-6

INGREDIENTS

- 2 large ripe avocados – soft to the touch but not mushy
- 2 cloves garlic, finely minced
- 1 lime, juiced
- 2 medium Roma tomatoes, diced
- ¼ cup onion, finely chopped
- ¼ cup fresh cilantro, chopped
- ½ tsp salt, or to taste
- ¼ cup jalapeño, finely chopped – seeds removed for less heat (or leave them in for extra spice!)



PREPARATION

- Slice each avocado lengthwise, remove the pits, and scoop the flesh into a medium mixing bowl.
- Use a fork or potato masher to mash the avocado to your preferred texture—chunky or smooth.
- Stir in the minced garlic, jalapeño, and fresh lime juice until well combined.
- Add chopped tomatoes, onion, and cilantro. Stir gently so the guacamole stays light and airy.
- Add salt and give it a stir. Taste and adjust seasoning with more salt or lime juice as needed.
- Spoon into a serving bowl and serve immediately with El Ranchava tortilla chips for the perfect crunchy bite!

TIP

If storing for later, press a piece of plastic wrap directly onto the surface of the guacamole before sealing the container. This reduces air contact and helps keep it green and fresh for up to 3 days in the fridge.