



GUACAMOLE RECIPE

Ingredients

- 3 avocados, ripe
- 1/2 small onion, finely diced
- 2 Roma tomatoes, diced
- 3 tbsp cilantro, finely chopped
- 2 garlic cloves, minced
- 1 lime, juiced
- 1/2 teaspoon salt

How to Make

1. Wash hands.
2. Slice avocados in half, remove the pit, and scoop into a mixing bowl.
3. Mash the avocados with a fork until desired consistency.
4. Add the remaining ingredients and stir together.
5. Serve with tortilla chips, tacos, put it on top of a salad, or use it as a dip for your favorite veggies!
6. Enjoy!

How to Store Guacamole

1. Pat the guacamole down to give it a flat surface.
2. Pour a thin layer of water or lime juice over the guacamole to form a barrier with the air.
3. Cover the dish with plastic wrap, pushing the wrap as close to the guacamole as possible, to prevent air pockets.
4. Put it in the fridge.
5. Remove the liquid, tasting your guacamole to make sure it's still fresh, then enjoy!



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