

RECIPE



GAME DAY GUACAMOLE

INGREDIENTS:

- 2 firm-ripe avocados, cubed
- 1 vine-ripe tomato, seeded and chopped
- 1 garlic clove, grated
- 1/2 lime, zest and juice
- 2 tbsp flat leaf parsley, chopped
- 1/2 tsp kosher salt
- 1/4 tsp pepper

DIRECTIONS:

In a medium bowl, scoop out the cubed avocados and smash with a fork. make sure to leave some chunks...those are the best part!

Add in the chopped tomatoes. Using a microplane, grate in the garlic clove and lime zest, then add the lime juice. Mix all the ingredients together well until the tomatoes are evenly distributed throughout. Add in the parsley, salt and pepper. Stir to combine. Taste and re-season if necessary. Serve chilled or at room temperature.

NOTE: If you are making ahead, place in the serving bowl and squeeze some extra lime juice all over the top. Wrap tightly with saran and refrigerate up to 8 hours.

Serve: 4-6


