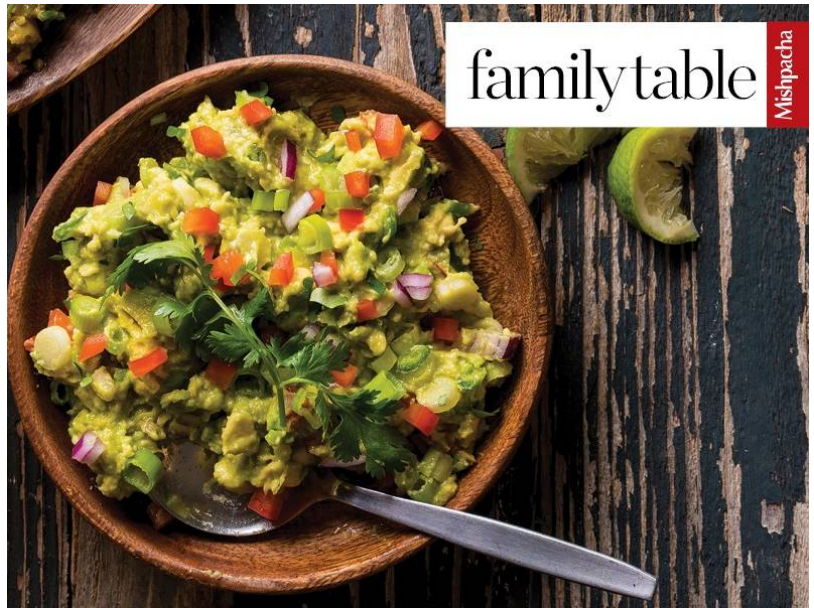


Good Ol' Guac

Recipe By Avigail Maizlik



Cooking and Prep:  05
m

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Gluten Free,
Vegan, Paleo, Pescetarian,
Low Carb

Source: Family Table by
Mishpacha Magazine

Everyone loves a good “guac.” Before you get fancy, go back to the foundations with this basic guacamole, and enjoy!

Ingredients (9)

Good Ol' Guac

- 3 ripe avocados
- juice of 1 lemon
- 1 large, firm tomato, finely chopped
- 1 jalapeño pepper, finely chopped (*optional*)

- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
 - 3 scallions, chopped
 - 2 tablespoons chopped fresh coriander (*optional*)
 - salt, to taste
 - a pinch sugar
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Start Cooking

Directions

1. Mash the avocados and immediately sprinkle with lemon juice to prevent oxidation. Add the tomato, jalapeño pepper (if desired), garlic, and scallions. Add remaining ingredients, mix gently. Taste to adjust seasoning.

Note:

This salad will last two to three days in the fridge. If the top layer changes color, simply remove it before serving.