

chantalTM Spicy Guacamole

Yields: 6 servings

Prep time: 10 min

INGREDIENTS:

- 3 ripe avocados
- 2 roma tomatoes - chopped
- 1 cup of red onion - chopped
- 1 lime - squeezed juice
- ½ cup cilantro - chopped
- 1 green onion - thinly sliced
- 1 large jalapeño - finely diced
- ½ teaspoon of garlic powder
- ½ teaspoon of salt

TOOLS:

- [Chantal Ceramic Pouring Bowl \(8 Cup\)](#)





Spicy Guacamole

PROCESS:

1. Roll the avocados around on the counter to help remove the pit and skin.
2. Using a spoon, scoop out the avocado and chop. Add to the bowl and immediately add ½ lime worth of juice.
3. Using the spoon, or your hands, mash up the avocado until you have the consistency you like.
4. Add in the rest of the ingredients and mix.
5. Serve with Chantal's Black Bean Veggie taquitos or with tortilla chips
6. Take to your next party and **Enjoy!**