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Awesome Avocado Guacamole

Ingredients:

2 ripe avocados	1/4 cup chopped cilantro	1/4 teaspoon black pepper
1/4 cup diced red onion	1 lime	Optional: 1/2 jalapeño pepper (for a little kick!)
1/4 cup diced tomato	1/2 teaspoon salt	

Instructions:



Slice and Scoop:

Cut the avocados in half, remove the pits, and scoop the green goodness into a mixing bowl.

Mash the Avocado:

Use a fork to mash the avocados until they're creamy, but with a few chunks left for texture.

Citrus Magic:

Squeeze the juice from the lime into the mashed avocado. This adds a zesty twist and keeps the guacamole fresh and green.

Spice It Up:

If you like a little heat, finely dice the jalapeño and add it to the mix. Remember, jalapeños can be spicy, so start with a small amount and taste as you go!

Onion Crunch:

Dice the red onion and add it to the bowl for a bit of crunch and a burst of flavor.

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Tomato Tango:

Dice the tomato and toss it in with the other ingredients. Tomatoes add juiciness and color.

Cilantro Celebration:

Chop the cilantro finely and sprinkle it into the bowl. It adds a fresh, herby taste to your guacamole.

Season Sensation:

Season your guacamole with salt and black pepper. Start with a pinch of each and adjust to your taste.

Mix and Taste:

Gently stir all the ingredients together. Take a taste and add more lime juice, salt, or pepper if needed.

Dip and Enjoy:

Grab some tortilla chips, carrot sticks, or cucumber slices and dig into your homemade guacamole. It's fantastic as a dip, topping, or snack!

