



Guacamole

Yield: 4

Cost Per Serving: N/A

Cook Time: 10 minutes

Ingredients:

- 1 ripe avocado
- 1 Tbsp fresh lemon juice
- ¼ tsp salt
- 2 scallions, minced
- 4 cherry tomatoes, finely chopped

Directions:

1. Cut the avocado in half, remove the seed, and scoop the flesh into a shallow bowl. Add the remaining ingredients and mash with a fork until well blended.
2. Use this classic dip as a spread on toast or in wraps. Leftovers will keep for two days, tightly covered, in the refrigerator. To spice it up a bit, add hot peppers or smoked paprika to taste.

Recipe adapted from: "Make Everyday Mediterranean" Oldwayspt.org