

Guacamole

For a small batch of guacamole use:

- 1 Ripe Medium Avocado
- 1 Teaspoon of El Pato Green Chile Salsa
- ½ Teaspoon of Sandia Spice Company Southwest Blend
- 1 Tablespoon of grated Cotija Mexican cheese

This is all you need for an authentic flavored and delicious guacamole in minutes. Smash avocado to a chunky paste with a fork, add cheese, salsa and seasoning to taste. Add to any Mexican dish or serve with fresh made tortillas chips.

Tips:

- You can increase this recipe easily by adding more avocados and other ingredients to taste.
- If you like really chunky guacamole, add diced onion, tomatoes, or tomatillos.
- For a bit of brightness add a few drops of fresh squeezed lime juice.
- Add some fresh chopped cilantro leaves for a fresh herb taste.
- Make California Enchiladas (add guacamole and fresh sliced tomatoes to the top of your cheese enchiladas then top with a dollop of sour cream and sprinkle Cotija cheese over top)

