

Basil Guacamole

Prep: 10 min



Ingredients

- 2 avocados
- 1 clove garlic, minced
- 2 Tbsp white onion, finely diced
- 5-6 large basil leaves, minced
- ½ lemon juiced
- pinch of sea salt
- pinch of black pepper
- 1 small tomato, diced

Directions

1. Cut the avocados in half and remove the pit. Using a knife, carefully lice lines both horizontally and vertically in the avocado (creating squares), being careful not to slice through the skin. Scoop out the squares with a spoon. This will give you nicely diced avocado to work with.
2. Add all of the ingredients to a bowl, except the tomato. Stir with a fork while trying to also mash some of the avocado and leaving some chunks.
3. Mix in the tomatoes last (as you don't want them to break down with the mixing).
4. Serve with corn chips, crackers, or spread on toast or in a wrap.

Enjoy!