



TRADITIONAL GUACAMOLE



PREP TIME: 20 minutes
COOKING TIME: 20 minutes
SERVES: 8 people

Get the party started with this traditional guacamole that's loaded with veggies and perfect for dipping!



1 bag (185g) Old El Paso™ Original Tortilla Nachips™



2 tomatoes, deseeded and diced



1 green chilli, finely chopped



1 onion, finely chopped



1 garlic clove, finely chopped



2 tbsp chopped coriander



3 tbsp fresh lime juice



½ tsp salt



4 ripe avocados, peeled and mashed

1 PREP AND MIX THE INGREDIENTS

Prep all the ingredients and mix everything together, except the Nachips™, in a glass or plastic bowl.

2 COVER AND REFRIGERATE

Cover the surface closely with cling film and refrigerate for 1 hour to allow the flavours to blend.

3 SERVE

Remove from fridge, decant into serving bowl and serve with the Nachips™.

TIPS

To store the guacamole, spoon into a lidded glass or plastic container, cover with cling film and press directly onto the guacamole, then seal with the lid. Refrigerate and serve within 2-3 days.

The surface may brown slightly but this will not affect the flavour – just give the guacamole a good stir before serving.

For a spicier taste use 2 small red chillies instead of the green chilli. If you prefer a mild guacamole omit the chilli altogether.