

## GUACAMOLE

### Ingredients

4 ripe Hass Avocados, seeded and scooped from peel

1/3 cup finely chopped red onion, rinsed under water in mesh strainer and drained

1 large Roma tomato, seeded then diced

2 Tbsp finely chopped cilantro

1/2 - 1 jalapeño, seeded and minced

1 clove garlic, minced

1 1/2 Tbsp fresh lime juice

Salt and freshly ground black pepper, to taste

### Instructions:

Mash the avocado in a bowl with lime juice and salt.

Add in all the ingredients and mix.

Taste and adjust seasoning.

## **SALSA**

### Ingredients

1 1/4 lbs ripe Roma tomatoes (about 5 - 6)

1 (14.5 oz) can petite diced tomatoes

2 green onions, ends trimmed, chopped into thirds

1/3 cup chopped red onion (about 1/4 of a medium)

1 jalapeno pepper, seeded and roughly chopped

1/3 cup fresh cilantro (about a handful)

1 large clove garlic, roughly chopped

2 Tbsp fresh lime juice

1/2 tsp chili powder

1/4 tsp ground cumin

1/2 tsp granulated sugar (optional)

Salt and pepper to taste

### Instructions:

Combine all ingredients in a food processor and pulse in 1 second bursts until all the ingredients are finely chopped.