

Zesty Guacamole Recipe

Enjoy a classic zesty guacamole with a twist of lime and cilantro. Perfect for dipping or topping your favorite dishes.


10 min

Total time

Easy

Difficulty

180

kcal / serving

Ingredients

- 1 ripe avocado
- 1/4 cup diced onion
- 1/2 small tomato, diced
- 1/4 cup chopped fresh cilantro
- 1/2 lime, juiced
- Salt and pepper to taste

Steps

- 1 In a bowl, mash the avocado with a fork until smooth.
- 2 Add the diced onion, tomato, and cilantro to the bowl.
- 3 Squeeze the lime juice over the mixture.
- 4 Season with salt and pepper, then gently mix everything together.
- 5 Taste and adjust seasoning if needed.
- 6 Serve immediately with tortilla chips or as a topping for tacos.