

FROM THE KITCHEN OF...

& BIRDY PRETZELS

B&P GUACAMOLE

INGREDIENTS

20	OZ	AVOCADO (5 MEDIUM)
2	OZ	RED ONION, DICED
.5	OZ	JALAPENO, DE-SEEDED & DICED
4	OZ	TOMATO, DICED
11	GRAMS	CILANTRO, ROUGH CHOP
24	ML	FRESH LIME JUICE
9	GRAMS	B&P GUACAMOLE SEASONING

SERVINGS: 10
TIME TO PREP: 20
MINUTES

DIRECTIONS

- **SCOOP THE AVOCADOS INTO A BOWL, SEASONING AND MIX TILL JUST COMBINED - WE STILL WANT CHUNKS OF AVOCADO**
- **ADD IN ALL REMAINING INGREDIENTS AND FOLD IN**
- **TASTE TEST AND ADJUST SEASONING AND LIME JUICE AS NEEDED**
- **SERVE UP WITH YOUR FAVORITE TORTILLA CHIPS AND ENJOY!**

TIPS & TRICKS

- ✓ **THIS RECIPE IS ALL ABOUT YOUR PREFERENCES, ADJUST ANY ADD-INS TO YOUR LIKING**
- ✓ **TO STORE - PRESS PLASTIC WRAP TO THE TOP OF THE GUACAMOLE, REMOVING ANY AIR POCKETS AND WRAP PLASTC WRAP AROUND ENTIRE BOWL**