



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Chunky Guacamole –**

**4 ripe avocados  
3 limes, juiced  
½ diced red onion  
1 garlic clove, minced  
2 serrano chiles, minced  
1 big handful of fresh cilantro, finely chopped  
Extra-virgin olive oil  
Kosher salt and freshly ground black pepper**

- 1. Halve and pit the avocados. Scoop out the flesh with a tablespoon into a mixing bowl. Mash the avocados with a fork leaving them somewhat chunky.**
- 2. Add the remaining ingredients and fold everything together to gently mix. Lay a piece of plastic wrap right on the surface of the guacamole so it doesn't brown and refrigerate one hour before serving.**

***Credit: Tyler Florence***