



Baja Style Shrimp Tacos

Guacamole

Serves: 4

Time: 10 minutes

ingredients

- 2 ripe avocados, cut in half (but save the pits)
- 2 tablespoons minced white onion
- 3 tablespoons cilantro leaves, roughly chopped
- 1 lime
- coarse salt

preparation

Score the avocados, scoop them into a mixing bowl and mash gently with a fork—you don't want it to be completely smooth. Stir in the onion and cilantro. Cut the lime in half and squeeze in enough juice to taste. Season the guacamole with salt, and either serve immediately or stick the pits in to keep it from browning (remove the pits before serving).