



“POINT-GUARD GUACAMOLE”

- 3 RIPE AVOCADOS, PEELED & DICED
- 2 TABLESPOONS FRESH LIME JUICE
- 1 CUP PICO DE GALLO (SALSA)

1. IN A MEDIUM BOWL, ADD CHOPPED AVOCADO & LIME JUICE.
2. USING A FORK, BLEND SALSA WELL WITH AVOCADO.
3. COVER BOWL WITH PLASTIC WRAP & REFRIGERATE FOR 2 HOURS BEFORE SERVING.

SERVINGS: 6 / PREP TIME: 2 HOURS 15 MINUTES / COOK TIME: 0 MINUTES

