

1/11/17

Chardonnay Guacamole Recipe

Author: Cherchies® Specialty Foods

CHARDONNAY GUACAMOLE RECIPE

Ingredients

- 2 ripe avocados
- 1/2 cup [Cherchies Oh Soo Simple Salsa Recipe](#)
- 1 Tablespoon (Tbsp.) (or more to taste) [Cherchies Chardonnay Lime & Cilantro Seasoning](#)
- 1 lime
- 1/2 red onion, chopped

Preparation

1. Halve avocados, and remove pits with knife. (Put blade into pit, and gently twist to remove). Make small slits in avocado shells with knife, and scoop out avocado.
2. In a medium bowl, mash avocados with a fork. Depending on your "chunk level" mash until desired consistency (I like to have my guacamole on the chunkier side).
3. Slice lime and squeeze into bowl. Stir.
4. Add salsa , [Cherchies Chardonnay Lime & Cilantro Seasoning](#), and stir.
5. Add chopped onions.
6. The chips are salivating! For a spooky Halloween version, cut up peppers to resemble Jack o Lanterns, and fill the peppers with the guacamole. Instant spookiness!



This delicious recipe brought to you by Cherchies® Specialty Foods
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