

## **FAMILY FAVORITE GUACAMOLE**

Packed with healthy fats and vegetables, this recipe will quickly become a family favorite! You can use this as a side dish, a quick snack, or even a topping for tacos, burgers, quesadillas, or sandwiches.

Yield: 3-4 servings

## Ingredients:

- 3 ripe avocadoes
- juice of half of a lime
- ¼ Tablespoon fresh cilantro, chopped (plus more for garnish, if desired)
- 1/4 teaspoon kosher salt (or more/less to your taste preference)
- ¼ cup tomatoes, chopped

## Instructions:

- 1. Cut the avocados in half, remove the pits, and scoop the flesh out into a large bowl. Mash until mostly smooth.
- 2. Squeeze the lime juice over the avocado.
- 3. Stir in the remaining ingredients and mix to thoroughly combine. Adjust the salt and pepper to your liking.
- 4. Enjoy immediately or refrigerate (covered) until ready to serve.

**Per Serving:** Calories 50, Protein 1 g, Saturated Fat 0.6 g, Sodium 439 mg, Fiber 2.1 g, Sugars 0.6 g This recipe was adapted from <a href="https://cupcakesandkalechips.com/kid-friendly-guacamole/">https://cupcakesandkalechips.com/kid-friendly-guacamole/</a>

