

Avocado Salsa

Show: Feb. 20th

Ingredients: 4-6 Serving

2 Avocados, skinned and diced
2 Tbls. Lemon Juice, freshly squeezed
2 Tbls. Oil, olive, extra virgin
2 Green Onions, minced
3 Tbls. Jiacama, diced small
1 Jalapeno chili, charred, peeled, seeded and minced
2 cloves Garlic, minced
1/2 tsp. Salt
4 Tbls. Cilantro, chopped

Procedure:

(Note, this should not be prepared more than 30-minutes prior to serving, thus keeping the avocado from turning brown.)

Dice the diced avocados and place in a bowl, cover with lemon juice and extra virgin olive oil. Add minced green onions, finely diced jicama (to add crunch), the minced jalapeno chili, minced garlic cloves, salt and chopped cilantro. Adjust seasoning, if necessary by adding salt, lemon juice or cilantro.

This can also be served as guacamole, by simply mashing the avocados and mixing in the same ingredients.

[« Back to List of Recipes](#)