

# CHUNKY GUACAMOLE

## INGREDIENTS

- 2 ripe avocados, pits removed, flesh scooped out with a large spoon, put face down on a plate
  - 1/4 cup red onions, finely chopped
  - 1 large clove garlic, minced
  - 1 chipotle in adobo, seeded and minced + 2 tsp. of the adobo sauce
  - 2 tsp. lime juice
  - 2 tbsp. olive oil
  - 1/4 cup cilantro, chopped
  - 1 tsp. kosher salt
  - 1 or 2 bags high-quality corn chips
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## PREPARATION

**Prep/Cook time:** 30 minutes

**Difficulty:** Easy

**Serves:** 8

Preheat oven to 400°F.

**Guacamole:** Crush avocado with a fork until coarsely mashed. Add red onions, garlic, chipotle, adobo, lime juice, olive oil, cilantro and salt. Mix well.

**Serve:** Mound guacamole in the middle of a serving platter and nestle the chips in a sunflower pattern around the dip. Garnish with a sprig of cilantro.

### **For kids:**

- Eliminate red onions, garlic and chipotle.

### **For leftovers:**

- Guacamole turns brown when old. To prevent browning, put the avocado pit in the leftovers and drizzle with olive oil. The next day, it's great on a steak or chicken sandwich.

Recipe created by Parties That Cook® [www.PartiesThatCook.com](http://www.PartiesThatCook.com)

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