

Rancho la Puerta's Aztec Guacamole

<https://rancholapuerta.com/aztec-guacamole-recipe/>

- 1 cup frozen **peas**, slightly thawed
substitute: well-cooked broccoli, edamame, or cooked asparagus tips.
- 1 medium Hass **avocado**, peeled, pitted
- 2 tbsp fresh **lime** or lemon juice, or to taste
- 1 medium **tomato**, seeded, cut ¼-inch dice
- ½ red or sweet **onion**, cut ⅛-inch dice
- 1 **jalapeño** or serrano chili, seeded, minced
- 3 tbsp chopped fresh **cilantro**
- 1 tsp minced fresh **garlic**
- ½ tsp sea **salt**
- ¼ tsp fresh ground black **pepper**



Instructions

1. In a **blender** or in the bowl of a food processor, process the peas until smooth.
2. In a medium bowl, **mash** the avocado with a fork or potato masher. **Add** the juice, tomato, onion, jalapeño, cilantro, garlic, salt, and black pepper. **Add** the peas and mix well.
3. If the guacamole won't be served immediately, press a piece of plastic wrap directly onto the surface to prevent browning.



To make “healthy” tortilla chips brush tortillas with olive oil, sprinkle with salt, pepper, lime zest. Cut tortillas into 1/8s and spread on sheet pan. Sprinkle lime juice over chips. Bake at 350F for 15 minutes or until just turning golden brown. Buen Provecho!

