

Naya Rivera's Killer Guacamole

glee
After the Super Bowl
SUN 2/6 FOX

 4
Servings

 20 min
Prep

Ingredients

- 2 ripe avocados
- ½ tomato, seeds and pulp removed and then chopped
- ½ cup red onion, chopped
- 2 tablespoons cilantro leaves, finely chopped
- 1 tablespoon of fresh lime juice
- Salt and pepper to taste

Directions

1. Cut avocados in half. Place seed to the side (don't throw away), and scoop out avocado from the peel into mixing bowl.
2. Mash the avocado with a fork. Mix in the onion, cilantro, lime, salt and pepper.
3. Keep the tomatoes separate until ready to serve.
4. Place the seed in the middle of the guacamole and cover with plastic wrap to keep the guacamole from turning brown. Refrigerate until ready.
5. Just before serving, remove the seed and add the chopped tomato and mix.