

ChefNorway's Guacamole

<i>Servings</i>	<i>Preparation Time</i>	-	-	-
4+ People	15 minutes	-	-	-

Guacamole is very important to nachos. It doesn't have to be a boring dish, with just minced meat and cheese. The guacamole gives a spicy, cold dip that is necessary with nachos.

Ingredients

European Measurements	US Measurements
2 ripe avocados	2 ripe avocados
½ red onion	½ red onion
1 tomato	1 tomato
½ green chili	½ green chili
½ red chili	½ red chili
1 lime	1 lime
2 garlic cloves	2 garlic cloves
½ tsp. salt	½ tsp. salt
½ tsp. pepper-mix	½ tsp. pepper-mix

Directions

1. Use a handheld mixer to blend two avocados.
2. Add in finely chopped onion, tomato, chili, and garlic cloves.
3. I like to blend it with the mixer.
4. Add lime and season with salt and pepper.
5. Mix everything using a spoon and set to rest in the fridge.



How to make video could be found at <http://www.chefnorway.com>.