

# The Greatest Guacamole



To keep your guacamole from turning brown in the refrigerator, use a pastry brush and lightly brush the top of the guac with olive oil. Cover with plastic wrap, pressing down onto the guac and then cover with tight fitting lid.

Serves 8

4 ripe avocados	1 jalapeno, finely diced	4 green onions, thinly sliced
1/2 yellow onion, finely diced	1T lime zest	1t coriander
3T garlic, finely minced	juice of 1 lime	1t Kosher salt
1t cumin	1 large tomato, peeled, diced	

Mix together all ingredients, mashing avocados with the back of a fork to keep chunky. If you like your guacamole smoother, place all ingredients in food processor and pulse until smooth.

#### Prepare Ahead Tip

Keep refrigerated, covered, for 24 hours. Bring to room temperature before serving.