

Spicy Guacamole

WITH PERSIAN LIME BALSAMIC VINEGAR
AND JALAPEÑO INFUSED OLIVE OIL



Ingredients

- 6 avocados, pitted and mashed
- 1/4 cup Persian Lime Balsamic
- 1/4 cup Jalapeño Olive Oil**
- 1 minced jalapeño deseeded
- 1/2 red onion, minced
- 1/4 cup chopped cilantro
- salt pepper to taste

**for a non-spicy guac, skip the jalapeño pepper and Jalapeño Olive Oil, and opt for a classic EVOO, like Super Greek.



Notes

Directions

1. In a medium-sized mixing bowl, combine the mashed avocado, red onion, jalapeño pepper, cilantro, lime balsamic, salt, and black pepper.
2. Drizzle the Jalapeño infused olive oil over the top of the mixture.
3. Using a spoon or spatula, gently mix all the ingredients together until well combined.
4. Taste and adjust the seasoning as necessary, adding more salt or lime balsamic if desired.
5. Serve immediately with your favorite tortilla chips or as a condiment for tacos, burritos, or any other Mexican-inspired dishes.