



Guacamole In A Bowl Recipe



About This Recipe

Serves: 4

Mess Rating: 4 (out of 5)

Prep Time: 15 minutes

Cook Time: 0 minutes

Total Time: 15 minutes

Equipment

1 Small cup

1 Cutting board

1 Knife*

1 Large bowl

1 Fork or Potato Masher

Ingredients

3 Half avocados, ripe

2 Plum tomatoes

2-3 cloves of garlic

1/2 Lime, juiced

1/4 -3/4 teaspoon Kosher salt

1 pinch Freshly ground black pepper

Setting Up:

Step 1: Set Up

Have on hand a cutting board, a large bowl, a sharp knife, a small cup, and a potato masher or a fork. Wash the plum tomatoes and avocados in water and pat dry.

Step 2: Chop the Ingredients

Have an adult chop the plum tomatoes. Have an adult mince (very finely chop) the garlic cloves. Squeeze the juice from the lime into the small cup and set aside.

Step 3: Mash the Avocados

Have an adult slice the avocados in half and remove the pit. Remove the skin of the avocados. Place the peeled avocados in a large bowl and mash with the back of a fork or a potato masher. Don't mash them completely -- Leave some chunks!

Step 4: Combine the Ingredients

Stir in the tomatoes, mince garlic, lime juice, salt, and pepper. Taste and adjust seasoning. To prevent browning, cover the entire surface of the bowl with plastic wrap. This can be left at room temperature for several hours, or refrigerated overnight.

Step 5: Enjoy!

It is best served fresh with your favorite baked tortilla chips!