



Speed-Scratch Guacamole

INGREDIENTS	MEASUREMENTS
Calavo Chunky Avocado Pulp, 2.23 lb tray	1
SupHerb Farms Salsa Blend or Poblano Salsa Blend, 1lb pouch	1/2
Lime	1
Salt	½ tsp

PREPARATION

1. Place avocado pulp and salsa blend into the bowl
2. Add lime juice and salt and mix well
3. Place in ½ or ¼ pan and cover with plastic wrap
4. Allow Guacamole to rest for 30 minutes (this will allow all the herbs to thaw and develop flavor)
5. Keep covered in Refrigerator for up to 4 days

TIPS

Keep covered in refrigerator for up to 4 days.

