



Southwest Table Side Guacamole

Makes 4-6 servings

Ingredients:

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| • Diced Fresh Tomatoes | 1 cup |
| • Finely Diced Fresh Sweet Onions | 1 cup |
| • STG Tomatillo Salsa | 3 Tbls. |
| • Fresh Chopped Cilantro | 1/2 cup |
| • Juice of Fresh Limes | 2-3 Medium |
| • Medium to Large Ripe Avocados | 3 |
| • STG Garlic, Salt, and Pepper | 1 Tbls. or to taste |
| • SW Chipotle Seasoning | 1/4 Tbls. (optional for some heat) |

Directions:

1. Add all ingredients, except lime juice and SW Chipotle Seasoning, to a shallow-wide mixing bowl
2. Mix together ingredients using a fork to cut/crush avocados into other ingredients
3. Add Lime juice
4. Taste and add more STG Garlic, Salt, and Pepper or SW Chipotle if needed.

Serve with chips, on burgers, or as side. Let your use imagination run wild!