

CopyCat TGI Fridays Guacamole

Ingredients

2 Avocados

1/4 Onion finely chopped

1/3 bunch Cilantro chopped

1 Jalapeño Pepper trim removed, seeded and finely chopped

1 Roma Tomato core removed and chopped

1 teaspoon Salt and freshly ground Black Pepper to taste

1 Lime

Directions

Starting at the top, with a very sharp knife, cut down into each avocado until you hit the pit. Cut completely around the avocado, top to bottom, touching the pit the entire time.

Pull the two halves of the avocado apart and remove the pit with a spoon.

Use the spoon to scoop the avocado out of the skin. Make sure to gently scrap the skin to get the dark, creamy "good stuff."

Place 2/3 to 3/4 of the softest avocados in a mixing bowl. Using a fork, roughly mash them.

Place the remaining firmest avocados on a cutting board or plate and chop into 1/4 to 1/2-inch pieces. Add these to the mashed avocado in the bowl and mix well.

Add prepared onion, cilantro and jalapeno pepper to the bowl. Mix well.

Add prepared tomato.

Add a sprinkling of salt and pepper. Mix gently.

Taste. Add more salt and pepper, to taste, if needed.

Squeeze on some lime juice to prevent oxidization and browning.

Serve immediately.