

Guacamole



Prep Time: 15 minutes

Yield: 1½ cups

Ingredients

- 4 ripe avocados
- 1 cup cherry or grape tomatoes, seeded and chopped
- 2 cloves garlic, pressed
- 1 tbsp. red onion, chopped
- 2 tsp. [Gustare Piedmont Honey & Pepper Balsamic](#)
- 4 tbsp. fresh cilantro, minced
- Zest of 1 lime
- 1½ tbsp. fresh lime juice
- 1¼ tsp. sea salt
- ½ tsp. black pepper, freshly ground

Directions

Cut avocados in half, lengthwise and remove the seed. Hold one avocado half, skin side down, in the palm of your hand. Cut avocado flesh into ½-inch cubes without cutting through the skin. Using a spoon, scoop the diced avocado into a medium bowl. Add remaining ingredients and stir to combine. Cover with wrap and refrigerate until ready to use. Enjoy!