

## Sauces

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# Papaya Guacamole

Publix Green market Magazine

**2 very ripe avocados, halve, seed, peel and finely dice**  
**1/2 cup red onion, finely chopped**  
**1 fresh serrano chile pepper, seeded and finely chopped**  
**2 tablespoons lime juice**  
**1/3 cup papaya, diced**  
**1/4 cup snipped fresh cilantro**  
**coarse salt (to taste)**

In a large bowl, combine the diced avocado, red onion, serrano pepper and lime juice.

Fold in the papaya and cilantro.

Season with salt to taste.

Serve immediately or cover the surface tightly with plastic wrap and chill for up to two hours.

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Per Serving (excluding unknown items): 57 Calories; trace Fat (3.1% calories from fat); 1g Protein; 14g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1 Vegetable; 1/2 Fruit.