

## **Appetizer**

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# **Rosa Mexicano Guacamole**

Rosa Mexicano Restaurant  
dashrecipes.com

**1 tablespoon salt**  
**1 cup onion, chopped**  
**2 tablespoons jalapenos, seeded and chopped**  
**3 tablespoons fresh cilantro leaves, chopped**  
**6 ripe Hass avocados**  
**3/4 cup tomatoes, seeded and chopped, (discard the juice)**  
**tortilla chips**

Place one tablespoon of salt, 1/3 cup onion, one tablespoon jalapenos and one tablespoon of the cilantro in a pile on a cutting board. Finely mince the mixture until it resembles a juicy paste, using the side of a wide knife to smash and crush the ingredients as you mince them.

Place the mixture in a bowl.

Halve the avocados and remove the pits.

Holding an avocado half in the cup of your hand and using a small knife, slice it into 1/8-inch strips lengthwise and crosswise without slicing through the skin.

Use a spoon to scoop the avocado out of the peel and into the bowl.

Mix the ingredients together without mashing them, leaving the avocado firm and not mushy.

Add the remaining onion, jalapenos and cilantro along with the tomatoes.

Season to taste with salt.

Fold the ingredients together gently.

Serve immediately with tortilla chips.

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Per Serving (excluding unknown items): 93 Calories; 1g Fat (6.6% calories from fat); 3g Protein; 21g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 6414mg Sodium. Exchanges: 3 1/2 Vegetable; 0 Fat.