RECIPE

Chunky Avocado Dip with Jalapeño and Lime

A chunky guacamole snack of ripe avocado, white onion, jalapeño, cilantro and lime, half mashed smooth and half left in cubes, with the onion softened in the lime first.

MAKES

8 servings US Metric

TOTAL

25 min

Ingredients

- [ ] 3 cups cubed ripe avocado flesh, peeled and pitted
- [ ] ⅓ cup finely chopped white onion
- [ ] 2 tbsp fresh lime juice
- [ ] 1 jalapeño, seeds and ribs removed, finely chopped
- [ ] ¼ cup loosely packed cilantro leaves, finely chopped
- [ ] ½ tsp salt

Method

1. Stir the onion, jalapeño, lime juice and salt together in a bowl. Let them sit 10 minutes, so the lime softens the raw bite of the onion.
2. Cut the avocados in half, remove the pits and scoop out the flesh. Measure 3 cups cubed. Set 1 cup of the cubes aside.
3. Add the other 2 cups of avocado to the bowl and mash them with a fork until nearly smooth.
4. Fold in the reserved cubes and the cilantro, keeping the cubes whole so the dip stays chunky.

5 Serve right away. Press plastic wrap onto the surface if you hold it, and refrigerate within 2 hours of making it, or within 1 hour if the room is above 90 °F.