

## Perfect Guacamole



### Ingredients

5 avocados soft, firm

Kosher salt

3? tablespoons olive oil

3 tomatoes, diced

¼ cup cotija cheese, shredded

Azteca® tortilla chips, for serving

1 serrano chile, chopped

6 tablespoons fresh lime juice

¼ cup white onion, chopped

1 bunch fresh cilantro, chopped

2 Azteca® salad shells, baked per package directions

### Directions

Combine serrano chile with a pinch of the salt and lime juice, let rest 5 minutes. Add the avocados and mash; taste. If too salty, increase the acidity with more lime juice and finish with adding in olive oil. Gently toss in onions, tomatoes and cilantro. Serve the guacamole in prepared salad shell, top with grated cotija cheese and fresh cilantro.