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Garden-Fresh Guacamole

Prep Time: 10 mins

Total Time: 10 mins

Ingredients

- ◆ 1 1/4 cup(s) peas, frozen, thawed, petite size
- ◆ 1/4 cup(s) cilantro, fresh
- ◆ 2 tablespoon lime juice, fresh
- ◆ 1/4 teaspoon salt
- ◆ 1 medium avocado, peeled and quartered
- ◆ 1/2 medium pepper(s), jalapeno, seeded and quartered
- ◆ 2 clove(s) garlic, minced

Recipe Tip:

Chill for 1 hour

Preparation

1. Combine all ingredients in a food processor or blender, and process 2 minutes or until smooth, scraping sides of bowl occasionally. Spoon guacamole into a bowl. Serve immediately, or press plastic wrap onto surface of guacamole, and chill up to 1 hour before serving.

Yield: 6 servings (serving size: 1/4 cup).