

# chunky avocado salsa



## ingredients

4 ripe avocados

2 large tomatoes

1 small red onion

2 limes

1 jalapeno (optional)

1/4 cup cilantro leaves (optional)

1/4 cup olive oil

salt, to taste

pepper, to taste

1

## directions

**step 1:** Peel and seed avocados and cut into large chunks. Place in a glass bowl.

**step 2:** Squeeze the juice of the limes over the avocado.

**step 3:** Dice the tomatoes into large pieces, add to bowl.

**step 4:** Chop the red onion into small pieces and add to bowl.

**step 5:** Wearing plastic gloves, stem, seed, and de-vein the jalapeno pepper and chop fine and add to bowl.

**step 6:** Chop the cilantro fine and add to bowl. Stir in all ingredients together and

combine, including the olive oil.

**step 7:** Cover the top of the bowl with a piece of Saran™ Premium Wrap to keep the air out so the avocados do not change color.

**step 8:** Refrigerate until served.