

# THE. BEST. GUAC. PERIOD.

Servings: 4 | Prep Time: 8 minutes | Ingredients: 7

## Ingredients:

- 3 avocados
- 3 fat scallions
- juice of one lime
- half a bunch of cilantro
- big pinch of cumin
- 1 jalapeno
- salt

## Directions:

1. Scoop out all your avocado and throw into in your bowl.
2. Chop your cilantro and scallions and toss them in as well.
3. Sprinkle in your cumin, a big pinch of Maldon salt, and lime juice.
4. Chop your jalapeno finely, leaving as many or as few seeds as you like for heat.
5. Roughly smash together with a fork, leaving big chunks and lumps.

*Note: Serve with Trader Joe's plantain chips as a deeply satisfying alternative to tortilla chips.*

*Double note: Sometimes I sub lemon for lime, and my brain explodes because on certain days, in certain lights, it's better.*

WWW.THECANDIDLY.COM/2019/RECIPE-THE-BEST-GUAC-PERIOD