



INGREDIENTS

- 2 ripe avocados
- 2 tablespoon strained lime juice
- 2 tablespoons Pico de Gallo (see below)
- 1 tablespoon finely sliced coriander leaves
- Salt flakes, to taste
- Plain corn chips, for serving

Pico de Gallo

- 2 spring onions, finely diced
- 200g ripe tomatoes, finely diced
- 1 tablespoon finely sliced coriander leaves
- 1 jalapeno chilli, very finely diced
- A squeeze lime juice
- Salt flakes, to taste

Guacamole & Pico de Gallo

This is one of the quickest snacks to toss together and serve with drinks. It seems lime juice is not traditional to guacamole - but it's the best way I know to stop the avocado from browning, and I like the tang it adds (storing it with the avocado seed in the bowl helps a little too). A touch of chopped white onion, red tomato, green chilli and coriander (a salsa called pico de gallo) is traditional. Also called salsa Mexicana, this is one of Mexico's most popular condiments; add a little to the guacamole and serve the rest alongside as an extra dip. I prefer the sweetness of spring onions (the small bulbs, not the long thin green onions) but regular white onion is traditional. Use a hotter green chilli, such as habanero or serrano, if you like more punch. Serve with plain corn chips (never flavoured), I like Mission brand tortilla strips - and a smoky mezcal, like Del Maguey, or a Margarita made from it.

Serves 4 as a snack

METHOD

1. Make Pico de Gallo: combine all ingredients.
2. Roughly mash avocados.
3. Stir through the lime juice, Pico de Gallo, coriander and salt.
4. If not serving immediately, add the avocado stone to the bowl and store with plastic wrap pressed against the surface.
5. Serve with corn chips.