

## GUASTELLO'S VILLAGE MARKET

# Chile Lime Guacamole

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About 2 cups

### Ingredients

3 to 4 ripe avocados  
juice and zest of 1/2 a large lime  
1/2 teaspoon ground chipotle powder  
1/2 teaspoon ground coriander  
1/4 teaspoon ground cumin  
1/4 teaspoon garlic powder  
1 large jalapeño pepper, seeded and finely diced  
1/3 cup chopped fresh cilantro  
1/2 to 3/4 teaspoon kosher salt  
tortilla chips, for serving

### Instructions:

Place the flesh of 3 to 4 avocados into a large bowl. Add lime juice, zest, spices and use a fork or masher to smash the avocados to desired consistency.

Add in the finely diced jalapeño, cilantro and salt to taste. Use a rubber spatula to combine.

Serve with tortilla chips.

***Credit: [simplyscratch.com](http://simplyscratch.com)***