



There are certain things that will always upgrade a meal, and **guacamole** is one of them. It is so tasty and so healthy. My recipe takes this up a notch.

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### Ingredients

- |                              |                                 |
|------------------------------|---------------------------------|
| 1/2 of an avocado            | 1 small red onion, finely diced |
| 1/2 ripe tomato, diced       | 3 cloves of garlic, minced      |
| 1/2 a lime, squeezed         | Salt to taste                   |
| 1/2 teaspoon of white pepper |                                 |

### Method

Dice up you onion and soak them in some hot salty water for about 5 minutes. As this is going, mince the garlic and set it aside. Dice your tomatoes and put them in a bowl. Add the onions and garlic.



Cube your avocado and add to the bowl. Add the white pepper and some salt as to your liking. Squeeze in the lime then mix.

Serve Immediately



SERVE WITH: anything you want to have it with 😊

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/onion-and-lime-guacamole/>