

Best Ever Guacamole (Fresh, Easy & Authentic)

Prep Time
10 mins

Total Time
10 mins



4.96 from 607 votes

Ingredients

- 3 avocados **ripe**
- ½ small yellow onion **finely diced**
- 2 Roma tomatoes **diced**
- 3 tablespoons finely chopped fresh cilantro
- 1 jalapeno pepper **seeds removed and finely diced**
- 2 garlic cloves **minced**
- 1 lime **juiced**
- ½ teaspoon sea salt

Instructions

1. Slice the avocados in half, remove the pit, and scoop into a mixing bowl.
2. Mash the avocado with a fork and make it as chunky or smooth as you'd like.
3. Add the remaining ingredients and stir together. Give it a taste test and add a pinch more salt or lime juice if needed.
4. Serve the guacamole with tortilla chips.

Notes

- Look for large avocados for this recipe. If you can only find small avocados, feel free to add one more!
- Definitely use fresh limes rather than lime juice in a bottle. The flavor difference is worth it. And speaking of limes, I'm using Mexican limes which give about 1 to 2 tablespoons of juice.
- Make sure to read my tips above for keeping leftover guacamole green and fresh. It's truly amazing! And I store the leftover guacamole in these food storage containers.

Nutrition

Calories: 184.8kcal | Carbohydrates: 12.3g | Protein: 2.5g | Fat: 15.8g | Saturated Fat: 2.2g | Sodium: 305.5mg | Fiber: 7.6g | Sugar: 1.7g