Homemade guacamole, mexican recipe



Consejo del chef

Serve your guacamole in a bowl with a diced tomato and lemon to taste. Accompany with totopos and enjoy this authentic Mexican recipe.

Raciones para 1

- ❑ 4 Avocados
- ❑ 1/4 Onion
- ❑ 1 Serrano pepper
- ❑ Salt
- ❑ Coriander
- ❑ 1 Tomato
- ❑ 6 Tortillas

1. Cut tortillas into triangles and fry with oil until brown to make the totopos.
2. Place in a molcajete (Mexican mortar) a tablespoon of chopped onion, a teaspoon of chopped Serrano pepper, salt, a bunch of coriander, and mash all the ingredients.
3. Add avocados and mash again until we reach the right texture for our guacamole.

Chef's Notes

https://cookinglovers.teka.com/en/receta/guacamole-casero-receta-original-mexicana/