

Aarón's Guacamole

BY AARÓN SÁNCHEZ



Ingredients

1 serrano chile
1 medium white onion, separated into two halves
2 to 3 limes
1/3 cup fresh cilantro (leaves and stems both)
4 avocados
Sea salt, to taste
1/2 teaspoon Mexican oregano
1 roma tomato
Optional garnish: crumbled queso fresco, crumbed queso cotija, sliced radish, dried chapulines (Mexican grasshoppers)

Instructions

1. Remove the stem from the serrano chile and discard. Roughly dice the chile, keeping the seeds for additional heat. Roughly dice one half of the white onion.
2. Combine the diced chile and onion in a blender cup, add juice of two limes (add more if needed) and fresh cilantro. Pulse until well combined and paste-like.
3. Cut the avocados in half and remove the pits. Place in a bowl and season with salt and Mexican oregano. Gently mash until combined, but not too smooth, you should still see chunks of avocado.
4. Slowly fold in the serrano purée, incorporating well but careful not to over mash the avocados.
5. Finely chop the other half of the onion and tomatoes and add to guacamole. Mix to combine and season with more salt, if needed.
6. Top with preferred garnish and serve with tortilla chips.