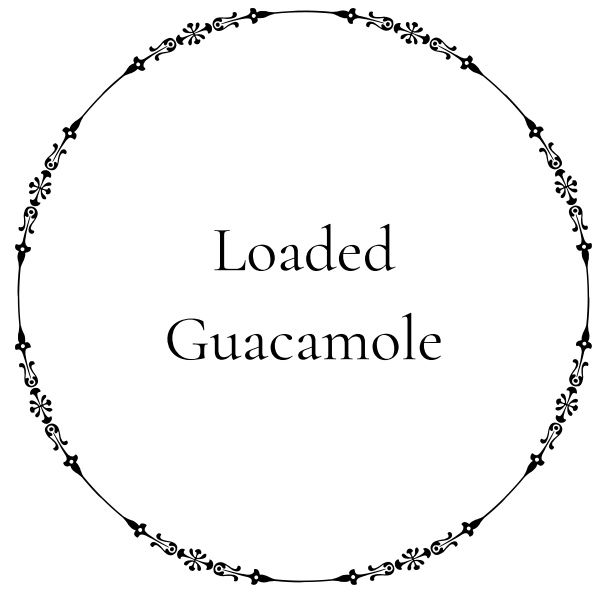




Makes: 6 servings
Prep Time: 10 minutes
Total Time: 10 minutes



Ingredients

- 4 ripe Hass avocados
- 1/3 cup finely chopped red onion
- 3 tbsp freshly chopped chives
- 1/2 lemon, juiced
- 1/2 lime, juiced
- 2 tsp finely chopped jalapeño
- Kosher salt and freshly cracked black pepper to taste

Toppings:

- 2-3 strips of cooked bacon, crumbled
- 1 jalapeño, roasted and chopped
- 2 tbsp pepitas, toasted
- 2 sun-dried tomatoes, finely chopped
- 2 tbsp cotija cheese, crumbled

Instructions

Cut the avocados in half lengthwise. Remove the pit from the avocado and discard. Remove the avocado from the skin and place the avocado flesh into a bowl.

Add the lemon juice, lime juice, red onion, chives, salt and pepper. Mash with a fork until half smooth and creamy. Taste and add more salt and pepper if desired.

Top with all the toppings and serve immediately with tortilla chips

Recipe from What's Gaby Cooking