



richard sandoval
R E S T A U R A N T S

CHUNKY GUACAMOLE

3 Hass avocados, cut into 1/2-inch dice
1 plum tomato, seeded and finely diced
1/4 cup finely diced onion
2 tablespoons minced cilantro
1 serrano chile, seeded and minced
1 tablespoon fresh lime juice
Kosher salt
Tortilla chips, for serving

In a medium bowl, gently stir the diced avocados with the tomato, onion, cilantro, chile and lime juice until well mixed but still slightly chunky. Season the guacamole with salt and serve with tortilla chips.