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A GUAC TO REMEMBER: 4 GUACAMOLE RECIPES



Everyone remembers their first homemade guac — the ripe avocado, the kiss of lime. It's a small explosion of flavors that goes well with everything from tortilla chips to toast. What's not to love? Try out all four guacamole recipes below, or make a whole big batch of the one you like best. Share your creation with friends at your next get-together — or, you know, don't...the more (for you), the merrier.

TRADITIONAL GUAC



INGREDIENTS

- 3 avocados, halved and pitted
- ¼ small red onion, finely chopped
- 2 tomatoes
- ¼ cup cilantro
- ½ lime, juiced
- Sea salt and black pepper

DIRECTIONS

Scoop out and mash avocados in a bowl with a fork. Mix in the rest, add salt and pepper to taste — and there! Simplest thing you've done all day. Dig in with your favorite fresh veggies and flatbread.

TROPICAL GUAC



INGREDIENTS

- 3 medium ripe avocados, halved and pitted
- ½ cup pineapple, finely chopped
- ½ cup mango, finely chopped
- ½ cup cilantro, chopped
- ¼ cup red onion, finely chopped
- 1 tablespoons lime juice
- 1 garlic clove, minced
- Sea salt and black pepper to taste

DIRECTIONS

Scoop out and mash avocados in a bowl with a fork until creamy (but still a lil chunky). Add your pineapple, mango, cilantro, onion, lime juice, garlic, salt and pepper until combined. Grab a bag of chips, throw on a pair of shades, crack open a coconut and enjoy your tropical spread.

BLACK BEAN AND CORN GUAC



INGREDIENTS

- 2 avocados, halved and pitted
- ½ cup canned black beans, drained and rinsed
- ½ cup frozen corn kernels, thawed
- ½ lime, juiced
- 2 tablespoons cilantro, chopped
- ½ jalapeno, diced
- Salt to taste

DIRECTIONS

Scoop out and mash avocados in a bowl with a fork until creamy. Stir in black beans, corn, lime juice, cilantro and jalapeno, and add salt to taste. Enjoy with your favorite baked tortilla chips, and when no one's looking, lick the bowl clean.

GREEK GUAC



INGREDIENTS

- 2 medium to large ripe avocados, halved and pitted
- 1 lemon, juiced
- 3 tablespoons ripe cherry tomato, diced
- ¼ cup red onion, diced
- 1 teaspoon dried oregano (or 2 teaspoons fresh)
- 4 Kalamata olives, pitted and chopped
- Sea salt and black pepper to taste

DIRECTIONS

You know the drill. Mash your avocados and mix in the rest, adding salt and pepper to taste. This Greek-inspired guac goes perfectly with pita chips, crispy carrots and cucumbers (or whatever else you can get your hands on).

Now you have a dip for every chip — and then some! If you *somehow* happen to have leftovers once you do make these guacamole recipes, keep your guac fresh in the fridge for a couple more days of lip-smacking, snacking goodness.

Don't stop at guac! Entertain your taste buds with [cheesecake dips](#), [walking tacos](#) and [unlikely snack pairs](#).

