



RECIPES
from your favorite resorts



EASY GUACAMOLE

Chef Fernando from Secrets Papagayo Costa Rica

INGREDIENTS:

- Onion – White or Red
- Coriander
- Lime
- Avocado – should have a little give, not too soft and not too hard
- Whole ripe tomato
- Jalapeño

Servings (2-4 people use 2 avocados, ½ tomato, ½ cup onion, lime to taste)

PREPARATION:

1. Cut the avocados in half
2. Use your knife to easily remove the round seed
3. Use a spoon to remove inside contents into a bowl
4. Mash the avocados in a bowl
5. Slice the onion into small square pieces
6. Add onions to the bowl
7. Slice coriander; add to the bowl
8. Cut lime in half
9. Squeeze lime in bowl (depending on your taste)
10. Chef Fernando is a fan of spice so next step is to dice up the jalapeño
11. Dice half tomato and remove
12. Salt & pepper to taste
13. Mix all the ingredients
14. Enjoy

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