



ingredients

Corn chips for dipping
2 ripe avocados
1 small onion
1 small ripe tomato
1 lemon
Salt and pepper to taste

materials

1 medium sized bowl
1 small bowl
1 fork
1 tablespoon
1 butter knife
1 sharp knife (adult)
1 small sieve

1. With a sharp knife halve the avocados with help from an adult.

2. Use the tablespoon to scoop out the avocado's pulp from the skin. Place in bowl.

3. Use the fork to mash the avocado.

4. Get an adult to cut the lemon in half.

5. Use the fork to help squeeze out the lemon juice over the mashed avocado. Make sure you do this over the sieve in order to catch any seeds.

6. Dice onion and tomato.

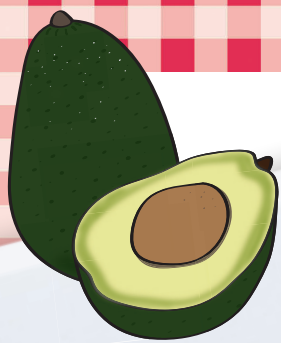
7. Add the onion and tomato to the avocado.

8. Mix well.

9. Add salt and pepper to taste.

10. Eat with corn chips!

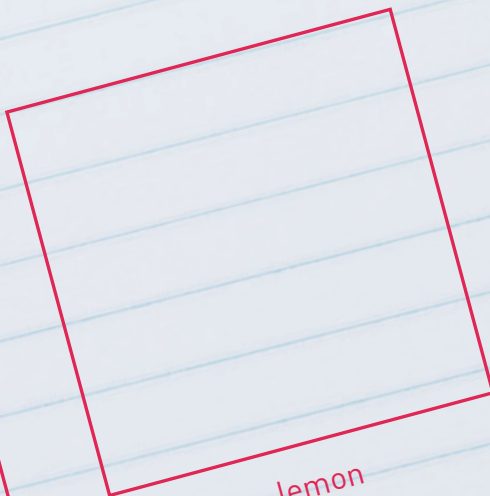




→ Can you draw the ingredients and kitchen utensils you need to make this recipe?



onion



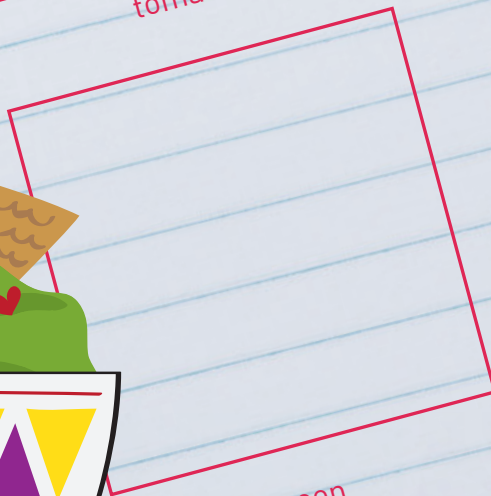
lemon



tomato



knife



spoon



bowl

