

SallyBee



Campaigning for people to "Season with Sense"



SALLY BEE'S SIMPLE SUMMER GUACAMOLE

 **Prep: 10 minutes**

 **Cook: 0 minutes**

 **Serves: 2**

INGREDIENTS:

- 1 large, ripe avocado
- 4 spring onions, finely sliced
- Juice of 2/3 limes
- Freshly ground black pepper
- Pinch **LoSalt**

METHOD:

1. Remove the avocado flesh from the skin and pop into a bowl.
2. Add the sliced spring onions, and juice of 2-3 limes according to your taste.
3. Now add freshly ground black pepper and a pinch of LoSalt and crush together with a fork to remove big lumps.
4. Serve on nutty toasted bread.