



Signature Fiesta Guacamole

Servings: 4

Preparation Time: 20 minutes

Cook Time: 30 minutes

Start to Finish Time: 50 minutes

DIFFICULTY: 1-5 - 3

Chunky, fresh guacamole with roasted depth, bright citrus, savory aromatics, and just enough seasoning to make every scoop irresistible.

2 tablespoons poblano pepper, roasted (see directions) and finely chopped

1 small clove garlic, roasted until soft

2 tablespoons onion, white, very finely minced

2 tablespoons fresh cilantro, finely chopped

1/2 teaspoon lime zest, finely grated

1/2 teaspoon Kosher salt (divided), plus more to taste

1/8 teaspoon MSG

1/8 teaspoon cumin

1/4 teaspoon sugar

3 large Avocados (Hass)

1 tablespoon fresh lime juice

1/8 teaspoon freshly ground black pepper

3/4 teaspoon jalapeño brine

1/3 cup Roma tomato, seeds and watery pulp removed, finely diced

tortilla chips to serve



Per Serving (excluding unknown items): 269 Calories; 23g Fat (69.4% calories from fat); 4g Protein; 18g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 15mg Sodium; 2g Total Sugars; 0mcg Vitamin D; 28mg Calcium; 2mg Iron; 969mg Potassium; 100mg Phosphorus.

TO ROAST THE POBLANO (20 minutes):

Place the whole poblano directly under the broiler, about 4 to 6 inches from the heat. Broil for approximately 3 to 5 minutes per side, turning as needed, until the skin is blistered and blackened over most of the pepper.

At the same time, wrap the garlic clove loosely in a small piece of foil and place it under the broiler alongside the poblano. Remove the garlic once it is soft and lightly golden, usually before the poblano is completely finished.

Immediately place the hot pepper in a small bowl and cover tightly with plastic wrap or a plate. Let it steam for 10 minutes.

Remove the pepper and gently peel away the loosened charred skin. Do not rinse the pepper under water, because that washes away some of the roasted flavor. Cut off the stem, open the pepper and remove all seeds and white membrane.

Finely chop the roasted flesh. Measure 2 tablespoons for the guacamole. Refrigerate or freeze the remainder for another use.

MAKE THE GUACAMOLE (5 minutes)

Place the white onion, roasted garlic, cilantro, 1/2 teaspoon kosher salt, MSG, cumin, sugar, and lime zest in a medium bowl. Using the back of a sturdy spoon, mash and press the ingredients together for about 30 to 45 seconds. This helps release their oils and distributes the seasoning evenly throughout the guacamole.

ADD THE AVOCADOS (5 minutes):

Cut the avocados into irregular 1/2- to 3/4-inch chunks.

Mash one-third of the cut avocados, working it into the seasoned mixture, until relatively smooth.

Add the remaining avocados, lime juice, 1/4 teaspoon salt, black pepper and pickled jalapeño brine. Fold gently.

Add the roasted poblano and diced Roma tomato and fold just until evenly distributed. Let the guacamole rest for 5 to 10 minutes.

Taste it with the tortilla chips you plan to serve. Adjust the salt first. If it still needs more brightness after the salt is correct, add another small squeeze of lime.

Serve immediately.

If you need to hold it, press plastic wrap directly onto the surface of the guacamole so no air is trapped underneath, then refrigerate. For best flavor and color, I'd try to serve it within 1–2 hours.