

Quick & Easy

THE COSTCO WAY

Avocados From Peru Pom Pom Guacamole

Makes 6 servings

Ingredients:

2 Avocados From Peru, pitted and peeled
4 Tbsp cilantro, finely chopped
1 spring onion, finely chopped (1 small white onion or 2 to 3 scallions can be substituted, white bulb only)
1 Tbsp pickled sushi ginger, chopped
1 garlic clove, peeled and grated
Juice and zest of 1 lime
1 Tbsp brine from the jar of sushi ginger
Salt and pepper to taste
1 tsp chili flakes, or to taste
 $\frac{3}{4}$ cup of pomegranate seeds
Cilantro sprigs for garnish
Tortilla chips

Instructions:

In a medium bowl, mash avocados. Add cilantro, onion, and pickled ginger, combine. Add garlic, lime juice, lime zest, ginger brine, salt and pepper and chili flakes. Sprinkle with pomegranate seeds. Garnish with cilantro. Serve with tortilla chips.

Note: How to carve an avocado rose can be found on page 11 of the Avocado From Peru E-Cookbook volume 2. Visit avocadosfromperu.com/cookbook for a complimentary e-cookbook.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

