

Roasted Vegetable Guacamole

- Prep Time: 20 minutes
- Cook Time: 10 minutes
- Total Time: 30 minutes
- Servings: 4



Ingredients:

- 2 Roma tomatoes
 - 1 jalapeño pepper
 - 4 avocados, halved, seeded and diced
 - 3 limes, juiced
 - ¼ teaspoon Stonemill Iodized Salt
 - ½ teaspoon Stonemill Ground Cumin
 - ¼ teaspoon Stonemill Chili Powder
 - ½ medium onion, diced
 - 1 tablespoon chopped cilantro
 - 1 clove garlic, minced
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Directions:

1. Preheat oven to 375°.
2. Roast the tomatoes for 7 to 10 minutes or until skin is charred. Let rest for 5 minutes, then chop.
3. Roast the jalapeño for 3 to 5 minutes or until skin is charred. Remove seeds and finely chop.
4. In a small bowl, combine the avocados and lime juice, toss to coat. Drain any excess lime juice; reserve.
5. Add the salt, cumin and chili powder. Mash to desired consistency.
6. Fold in the onions, jalapeños, tomatoes, cilantro and garlic. Add reserved lime juice.
7. Let sit at room temperature for 1 hour before serving.



Recipe Courtesy of:
ALDI Test Kitchen