

Avokadolu Bat?rma?k - Guacamole

Fresh, creamy guacamole recipe with ripe avocados, lime juice, and cilantro. Perfect Mexican appetizer ready in 10 minutes. Vegan and keto-friendly.

10 min

HAZIRLIK

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Avokadolu Bat?rma?k - Guacamole

Malzemeler

- 0.5 red onion
- 1 capia pepper
- 3 avocado
- 1 bunch cilantro (coriander)
- 6 tomato
- 2 lemon
- 0 olive oil

Yap?l???

- Prepare the vegetables**

Dice the 0.5 red onion into small 1/4-inch pieces. Remove seeds from the 6 cherry tomatoes and dice into small cubes, discarding excess liquid.
- Finely chop the 1 bunch fresh cilantro, discarding thick stems. Mince the 2 garlic cloves until they form a paste-like consistency.
- Prepare the avocados**

Cut the 3 ripe avocados in half lengthwise, remove the pits, and scoop the flesh into a large mixing bowl using a spoon.
- Mash the avocados with a fork until chunky but mostly smooth, leaving some small lumps for texture.
- Combine and season**

Add the diced onion, tomatoes, cilantro, and minced garlic to the mashed avocados. Mix gently with a wooden spoon until evenly distributed.
- Season with salt and pepper to taste. Squeeze fresh lime juice over the mixture and drizzle with olive oil if desired.
- Fold all ingredients together gently until well combined. Taste and adjust seasoning with additional salt, pepper, or lime juice as needed.
- Let the guacamole stand at room temperature for 10 minutes to allow flavors to meld before serving.

?puçlar?

Choose avocados that yield slightly to pressure but aren't mushy - they should feel like a ripe peach when gently squeezed near the stem end.

Cut avocados just before making guacamole to prevent browning, and always add lime juice immediately after mashing to preserve the bright green color.

Use a fork or potato masher to achieve the perfect chunky texture - avoid over-mixing which can make the guacamole gluey and dense.

Add salt gradually and taste as you go, as it enhances all the other flavors and brings out the natural richness of the avocados.

Dice vegetables uniformly small so every bite has balanced flavor and texture without overwhelming chunks.

Let the finished guacamole rest for 10-15 minutes before serving to allow all the flavors to meld together beautifully.

Press plastic wrap directly onto the surface when storing to prevent air exposure and oxidation that causes browning.

If your guacamole turns out too thick, thin it with a small amount of lime juice or water; if too thin, add more mashed avocado to achieve the desired consistency.