

Asian-Inspired Guacamole



PREP TIME : 5 MIN

COOK TIME : 0 MIN

SERVES : 12

Ingredients :

- ***3 ripe avocados, peeled and pitted***
- ***1/4 cup (60 mL) lime juice***
- ***1 tbsp (15 mL) VH[®] Light Soy Sauce***
- ***2 tsp (10 mL) grated fresh gingerroot***
- ***2 tsp (10 mL) sriracha sauce***
- ***Pinch salt***
- ***2 green onions, finely chopped, divided***

Directions :

Mash together avocados, lime juice, VH[®] Light Soy Sauce, ginger, sriracha and salt until smooth. Stir in all but 1 tbsp (15 mL) green onions. Garnish with remaining green onions; serve with tortilla chips.

Recipe Tips:

Serve with tortilla chips, wonton chips or fresh cut vegetables.