



Guacamole dates back to the 16th century and the Aztecs and comes from the word, ahuaca-mulli, which literally translates as “avocado sauce” or “concoction”. Mashing tomatoes, onions and avocados, made the traditional dish.

Ingredients:

- 2 avocados
- Tajin Clasico seasoning
- 1 Roma tomato seeded and diced
- 1/4 cup diced onion
- 1/8 cup cilantro minced
- Lime juice
- Salt
- 1 bag of **Casa Bonita Cantina Style Corn Chips**.

Directions:

1. Skin, seed and mash the avocados
2. Sprinkle 1/2 teaspoon of Tajin Clasico Seasoning.
3. Add tomato, diced onion, cilantro, lime juice to taste, a dash of salt and mix together.
4. Enjoy with **Casa Bonita Cantina Style Corn Chips**.