**Guacamole**

* 3 ripe hass avocado - peeled, pitted, and mashed
* 1 lime, juiced
* 1 teaspoon salt
* ½ cup diced red onion
* 3 tablespoons chopped fresh cilantro
* 2 plum tomato, diced, remove seeds
* 1 teaspoon minced garlic

**Directions**In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately!

**Kitchen tools needed:** Cutting board, kitchen knife, mixing bowl, fork and spatula.

**~Missing Pieces Cooking Classes~**