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Start to Finish Time: 15 minutes

Preparation Time: 15 minutes

Servings: 15

Categories: Guacamole

Source: Inspired by Jeff Mauro

Description: A delightful variation to the traditional guacamole.

Serving Ideas: Serve with blue corn chips.

Ingredients
8 med ripe Haas
Avocados
4 Limes, juiced
Sea Salt and fresh
cracked Black Pepper
1 1/4 c fresh
Strawberries, diced small
3/4 c Cilantro, minced
1/4 c minced Red Onions
3/4 t Cumin
2 Mangos, peeled and
diced
1 Jalapeno, ribs and

seeds removed, diced

Directions -

Scoop the flesh of 6 of the avocados into a bowl and mash with a fork or potato mashed. Stir in the lime juice and season with salt and pepper.

Dice the remaining avocados. Stir into the mashed avocado along with the strawberries, cilantro, onions, cumin, mangos and jalapenos. Taste. Season again with salt and pepper, if necessary.