# **Avocado Serrano Salsa**

### Description

This avocado and Serrano chile combination makes a great salsa with a similarity to guacamole. But this really is a salsa!

- Ingredients

  2 avocados, peeled, pitted and chopped

  1 roma tomato, diced

  4 tbsp sweet purple onion, minced

  4 tsp serrano chile with seeds, minced

  - · 2 tsp fresh cilantro, minced
  - 1/4 cup fresh lime juice
- 1 tsp sea salt (to taste)

## Summary

Yield: 2 Prep Time: 10 minutes Category: Salsas Cuisine: Mexican

Tags: avocado

### Instructions

Add all ingredients to a mixing bowl. Carefully toss and fold ingredients together. Serve chilled or at room temperature. Makes about 2 cups.

## **Notes**

This avocado and serrano chile salsa can be served with any grilled seafood, poultry, or meat.