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from  
The  
Collective  
Kitchen

## Emma's straight up chunky guacamole



Our Emma's been on board with The Collective since the day we made our very first yoghurt. When asked for a real crowd pleaser recipe, Emma's Straight Up chunky guacamole was the hands down winner!

### Alrighty, you'll need:

- 1 dollop\* of Straight Up yoghurt
  - 4 ripe avocados
  - 1 medium sized ripe tomato, chopped
  - 1 small red onion, finely chopped
  - 1 small red chilli, deseeded and finely chopped
  - 1 lime
  - Salt and pepper
  - Handful of coriander, chopped
  - pitta or tortilla chips to serve
- \*dollop = 1 heaped tablespoon

### Now you just need to:

1. Halve the avocados, removing the stone, then use a spoon to scoop out the flesh into a bowl.
2. Crush the avocado with a fork or masher – we like to keep it chunky.
3. Add the chopped tomato, onion, chilli and dollop of Straight Up yoghurt and mix together.
4. Squeeze in the lime juice and season well with salt and pepper.
5. Stir in most of the chopped coriander.
6. Sprinkle the remaining coriander over the guacamole and serve with pitta or tortilla chips.

Emma's tip: spice up your guacamole with a few dashes of tabasco!



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