



Pink Lemon Super Bowl Party Guacamole

It's not a super bowl party without chips and guacamole! This recipe is packed with flavor and a boost of vitamin C thanks to Limoneira Pink Lemons! Pink Lemons offer a tangy taste that adds just the right zip to great recipes and beverages. Green and cream stripes cover the exterior of younger pinks that fade to a rose blush as the fruit matures. Limoneira's pink lemons are grown on the Company's Orchards in Ventura County, California next to the Pacific Ocean.

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Serves 4 - 6

Ingredients:

- 2 Limoneira Pink Lemons
- 4 ripe Limoneira Avocados
- 1 jalapeño
- 1 garlic clove minced
- 1/3 cup diced red onion
- 1 tablespoon extra virgin olive oil
- Sea salt and fresh ground black pepper, to taste
- 1 bunch of fresh cilantro
- Traditional or dairy-free sour cream

Directions:

Cut the Limoneira Pink Lemons in half and juice 3 of the halves into a medium bowl, leaving one half to slice for garnish. Cut the avocados in half and remove the avocado pit. Using a large spoon scoop the avocado from the avocado skin and add into the bowl, saving the empty avocado shells for later. Remove the stem of the jalapeño, then slice in half lengthwise and remove the membranes and seeds, then roughly chop and add to the bowl. Add the minced garlic, diced red onion, olive oil, sea salt and pepper to the bowl and with a large fork, mash everything together. Scoop guacamole into avocado shells and pipe on "football laces" with sour cream. Garnish with cilantro and Limoneira Pink Lemon slices!

Recipe created by Megan Roosevelt, Registered Dietitian Nutritionist, founder of HealthyGroceryGirl.com and spokesperson for Limoneira's One World Of Citrus