



Chunky Avocado with Whitefish Salad

Ingredients:

2 Mexican Haas avocados
1/4 cup red onion, diced
2 Tb. cilantro, chopped
1 jalapeno, chopped
juice of 1 lime
1 cup whitefish salad
kosher salt
!for the whitefish salad
1 cup smoked whitefish
1 Tb. mayonnaise
1 Tb. red onion, chopped
1 tsp. chives, chopped
1 tsp. cilantro, chopped

Directions:

!For the whitefish salad

Combine all ingredients and mix well. Set aside

!For the Guacamole con Pescado Ahumado

Scoop the pulp out of the ripe avocados into a bowl and set aside.

In another bowl, combine the diced onion and jalapeno with the lime juice and a pinch of salt.

Allow to marinate for 3 minutes.

Add to the marinated ingredients: avocados, cilantro and whitefish salad.

Mash ingredients together and check the seasoning.

Serve with warm tortilla chips.