

PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

AVOCADO SALSA

1 ripe avocado, pitted, peeled and diced

1 large tomato, diced and drained

3 green onions, thinly sliced

1 tablespoon freshly squeezed lime juice

1 teaspoon chopped fresh cilantro or parsley

½ teaspoon garlic salt

1/2 teaspoon sugar

1/8 teaspoon ground cumin

1/8 – 1/4 teaspoon hot pepper sauce

Tortilla Chips

- 1. In medium bowl, combine all ingredients except chips and stir gently.
- 2. Cover and refrigerate for several hours.
- 3. Serve salsa with chips.

Makes about 2 cups salsa.

