

IT'S *THAT* EASY



1 **Scoop** pulp out of pitted avocado halves into mixing bowl.



2 **Mash** avocado pulp until smooth with few chunks.



3 **Combine** lime juice and salt with avocado mash.



4 **Press** cling wrap to surface of guacamole to remove excess oxygen.



5 **Cover** container in cling wrap and hold within refrigeration.



Avocados
From
Mexico
ALWAYS GOOD

HOLDING BULK GUAC

Note: Avocados may be prepped and held in this state, up to 24 hours.

Scan the QR to learn more!

