

## Guacamole with Homemade Tortilla Chips

### Ingredients

#### Guacamole

- 3 small or 2 medium avocados
- 2 tsp. extra virgin olive oil
- ¼ cup lime juice
- 1 finely chopped jalapeno
- ¼ finely chopped red onion
- ¼ cup chopped fresh cilantro
- ½ cup cherry tomatoes, cut into eighths
- ½ tsp. salt

#### Tortilla Chips

- 5 8-inch tortillas, cut in twelfths
- 1 tbsp. vegetable oil
- ½ tsp. salt
- 1 tsp. ground cumin
- 1 tsp. chili powder
- ½ tsp. garlic powder
- ½ tsp. salt

### Directions

- 1) For the guacamole—in a small bowl, mash the avocados with the olive oil until creamy and smooth. (I use a potato masher.) Add the lime juice and stir until incorporated. Add remaining ingredients and stir until combined.
- 2) For the tortilla chips—preheat the oven to 375 degrees. Toss together the tortillas with the rest of the ingredients until evenly coated with the spice mixture. Place in an even layer on ungreased baking sheets and bake for 10 minutes, turning halfway through. (You will probably need to do two batches.)
- 3) Serve the tortilla chips with the guacamole.