

# Australian Native Food Education Kit

## Lemon Myrtle Guacamole - Serves 2 - 4

Zingy and spicy (if you like) – this classic Mexican dip is awesome with crackers or raw vegetables as a dip, in sandwich or wrap fillings, and of course topping nachos or tortillas with sour cream.

1 very ripe medium avocado 1 small lime - juiced 1-2 pinch of pepperleaf ½ tsp lemon myrtle powder ½ tsp salt	Squeeze the lime juice and stir in the salt and lemon myrtle. Cut the avocado in half and use a large metal serving spoon to scoop out the flesh from the skin. Push through a cake rack to produce a nice “dice” (or you can grate it, or mash with a fork).
½ a small red onion – chopped fine Tabasco sauce to taste	Mix in the seasoned juice and the chopped onion gently, don’t mash too much! Season further with extra pepperleaf and tabasco sauce to spice it up a little if you like. Serve with crackers and raw vegetables