



Pistachio Guacamole

Who doesn't love a creamy guacamole, the sweet buttery avocado, the spicy seasoning, really what's not to love? If Guaca is a staple at your table give a try to the unusual addition of pistachios giving your traditional guaca a decidedly nutty crunch and delightfully nutty flavor.

Ingredients

1/2 cup olive oil
1/2 cup hulled pistachios, roughly chopped
Kosher salt as needed
1/4 cup minced white onions
3/4 cup loosely packed cilantro leaves
3 ripe Hass avocados

2 jalapenos, stems, seeds, and inner ribs removed, and minced
Juice of 2 limes

Directions

Heat the olive oil in a sauté pan or skillet over medium-low heat. Add the pistachios and lightly toast for 2 minutes. Use a slotted spoon to remove the pistachios from the oil and transfer them to a paper towel-lined plate to drain. Season with salt and reserve. Let the oil cool to room temperature and reserve.

Place the minced onions in a fine-mesh sieve and rinse under cold running water for several minutes. Set aside.

Roughly chop half of the cilantro leaves. Leave the remaining leaves whole.

Halve the avocados and remove their pits. Scoop out the flesh and place in a large mixing bowl. Mash the avocados with a small potato masher, whisk, or large fork, being sure that the flesh retains some of its texture.

Pour the lime juice over the mashed avocados. Add the chopped cilantro, jalapenos, onions, and three quarters of the pistachios to the bowl. Season with salt and gently fold the mixture together.

Transfer the guacamole to a serving bowl and garnish with the whole cilantro leaves and remaining pistachios. Drizzle with a teaspoon of the reserved olive oil. Serve with tortilla chips.