

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



**Transfer** guacamole into holding container.

5



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



Holding

# BULK GUAC

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