

PREP TIME: 20 Mins

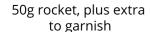
**TOTAL TIME:** 1 Hour 20 Minutes

**SERVES:** 6 people **SPICE LEVEL:** Mild

Add a touch of sophistication to your guacamole with tangy

lemon juice and peppery rocket leaves.







1 garlic clove, chopped



3 spring onions, trimmed and chopped



3 tablespoons lemon juice



3 ripe avocados, peeled, stones removed and flesh chopped



2 tablespoons freshly chopped flatleaf parsley



1/4 teaspoon salt

## 1 COMBINE THE INGREDIENTS

Place the rocket, garlic, spring onion, lemon juice, avocado and parsley in a food processor and pulse until almost smooth, scraping down the sides of the bowl as needed. Transfer to a serving bowl and stir in the salt. Season with freshly ground black pepper, if you like.



Cover the surface closely with cling film and refrigerate for 1 hour to allow the flavours to blend. Garnish with the extra rocket and some freshly ground black pepper and serve.

## **TiPS**

Watercress can be used in place of rocket, if you like, as it has a similar peppery flavour. Or try a mix of both.

For a more pronounced lemon flavour add 1 teaspoon finely grated lemon zest or 50g drained and chopped preserved lemon.

Don't just dip! Make a delicious pasta salad by stirring a few spoonfuls of the guac into cold cooked penne pasta along with an extra squeeze of lemon juice. Add flaked poached salmon fillet and cooked peeled prawns, if you like.