

# Roasted Vegetable Guacamole

Aldi Test Kitchen  
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*2 Roma tomatoes  
1 jalapeno pepper  
4 avoados, halved, seeded  
and diced  
juice of three limes  
1/4 teaspoon salt  
1/2 teaspoon ground cumin  
1/4 teaspoon chili powder  
1/2 medium onion, diced  
1 tablespoon chopped  
cilantro  
1 clove garlic, diced*

Preheat the oven to 375 degrees.

Roast the tomatoes for 7 to 10 minutes or until the skin is charred. Let rest for 10 minutes, then chop.

Roast the jalapeno for 3 to 5 minutes or until the skin is charred. Remove the seeds and chop finely.

In a small bowl, combine the avoados and lime juice. Toss to coat. Drain any excess lime juice. Reserve.

Add the salt, cumin and chili powder. Mash to a desired consistency.

Fold in the onions, jalapenos, tomatoes, cilantro and garlic. Add the reserved lime juice.

Let sit at room temperature for one hour before serving.

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Per Serving (excluding unknown items): 87 Calories; 1g Fat (11.7% calories from fat); 3g Protein; 19g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 566mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Vegetable; 0 Fat.