



AVOCADO SALSA WITH RICE CAKES

INSTRUCTIONS

- In a bowl, combine avocado, tomatoes, scallions, garlic, lime juice and cilantro (if using.)
- Season with salt and pepper to taste
- Spread 2 tablespoons of salsa over each rice cake and enjoy immediately.

***Quick Tip:** Use the freshest produce you can find for best results.

***Quick Tip:** Avocado doesn't keep well, but if necessary, store the salsa in an airtight container in the refrigerator for up to 2 days. To reduce oxidation and keep the avocado green, cover the top of the bowl with plastic wrap pressed as closely as possible to the salsa.

- + ½ avocado – diced
- + ½ tomato – cut into small dice (about ¼ cup)
- + ½ scallion thinly sliced (white & green parts, about 2 TBSP)
- + ¼ clove garlic minced (1/4 tsp)
- + ¾ tsp fresh lime juice
- + Sea Salt
- + Freshly ground black pepper
- + 2 Rice Cakes

Optional

- + 1 TBSP Fresh Cilantro finely chopped

SERVES
1