



# SPICY MORINGA GUACAMOLE

**SERVES: 4**

**PREP TIME: 20 MINUTES**

- 2 ripe avocados
- ½ tsp Kosher salt
- 2 Tbsp fresh lime or lemon juice
- 2 Tbsp diced red onion
- 1-2 minced Serrano chilies, stems and seeds removed
- 2 Tbsp finely chopped cilantro
- 3 Tbsp cotija cheese
- 3 tsp moringa powder
- 2 thinly sliced radishes
- A dash of black pepper

1. In a medium bowl, lightly mash the avocados.
2. Add in the lime juice and moringa powder and mix well.
3. Add in the Serrano chilies and chopped cilantro and mix again.
4. Top with cotija cheese and sliced radish.
5. Serve and enjoy.

**Recipe created by:**

Verena Zimmerman  
Fresno State Dietetics Intern  
UC CalFresh Nutrition Education Program

*Tip: Leave the avocado pit in the guacamole to keep it from turning brown.*

To find more delicious ways to use moringa, visit <http://ucanr.edu/moringa>