

Anaheim Spicy Guacamole

Ingredients:

- 2 ripe avocados
- 1 cup cooked and chopped chicken
- 1/4 cup finely chopped red onion
- 1/4 cup chopped cilantro
- 1-2 Anaheim peppers (adjust to your preferred level of spiciness), finely chopped
- Juice of 1-2 limes, to taste
- Salt and pepper to taste

Instructions:

1. Start by halving the avocados, removing the pits, and scooping the flesh into a mixing bowl.
2. Use a fork to mash the avocados to your desired consistency. Some like it chunky, while others prefer it smoother.
3. Add in the cooked and chopped chicken, finely chopped red onion, cilantro, and the chopped Anaheim peppers.
4. Squeeze the lime juice over the mixture. Start with the juice of one lime and taste before adding more, as lime juice can vary in tartness.
5. Season the guacamole with salt and pepper to your liking. Be sure to taste and adjust as needed.
6. Gently mix all the ingredients together until well combined.
7. Serve your Chicken and Anaheim Pepper Guacamole with tortilla chips, fresh veggies, or as a

topping for tacos or grilled meats.

This guacamole is a perfect blend of creamy avocados, savory chicken, and the kick of Anaheim peppers. Enjoy your homemade guacamole!

Cautionary Notes for Handling Peppers:

When handling Anaheim peppers, it's important to take some precautions:

- Wear gloves to prevent the spicy oils from irritating your skin.
- Avoid touching your face or eyes during and after handling the peppers.
- If your skin comes into contact with the pepper oils, wash the area with soap and water.
- For a milder taste, remove the seeds and inner membranes of the peppers.