

# **Ganja Guacamole**

Shared from Smoke From The Pot

## **Ingredients**

- Medium bowl, to smash everything together
- 1 tablespoon of canna-oil
- 6 ripe avocados, peeler and pitted
- 1 juiced lime
- 1/2 cup red onion, diced
- 3 teaspoon fresh cilantro, chopped
- 2 Roma tomatoes, diced
- 1 jalapeño, seeded and finely diced
- 1 teaspoon minced garlic
- 1 teaspoon Kosher salt
- black paper to taste
- 1 pinch of ground cayenne pepper or chilli powder (optional, but recommended), add more to spice preference and taste.

## **Instructions**

- In a medium bowl, mash together the avocados, canna-oil and lime juice.
- Mix in onion, cilantro, tomatoes, jalapeños and garlic. Stir in salt, black pepper and cayenne pepper. Pepper to taste.
- Refrigerate 1 hour for best flavour or serve immediately.

Servings: 7-10

Prep Time: 20-30 minutes

## **Notes**

Substitutions or alternatives:

- to not suffer in flavour, but for less of an onion taste, substitute green onions for red onions
- garlic powder can be used instead of minced fresh garlic