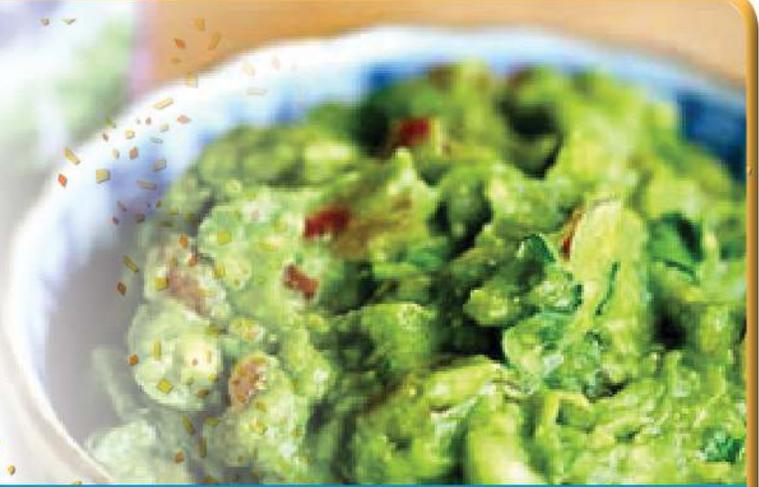


# Disney BEVERLY HILLS CHIHUAHUA 3

VIVA LA FIESTA!



## PAPI'S FAMOUS GUACAMOLE RECIPE

My friends,

You don't need to rub paws with the poshest Chihuahua in Beverly Hills to be the life of every party. You don't need to be smart, funny, or even particularly attractive. What you do need is Papi's famous guacamole recipe.

Don't skimp on the portions- everyone knows that to be your best, you need to eat your greens- and you can't get much greener than guacamole. Plus, you'll need the strength to paw wrestle any dog who tries to take the last chip!

Buena suerte,

Papi Cortez

Loving husband, doting father, culinary mastermind

### INGREDIENTS:

2 ripe avocados

1/2 red onion, minced  
(about 1/2 cup)

1-2 serrano chiles, stems  
and seeds removed,  
minced

2 tablespoons cilantro  
leaves, finely chopped

1 tablespoon of fresh  
lime or lemon juice

1/2 teaspoon coarse salt

A dash of freshly ground  
black pepper

1/2 ripe tomato, seeds  
and pulp removed,  
chopped

Garnish with  
red radishes or  
jicama. Serve with  
tortilla chips.



**TIP:** If you're like me and need some spice in your life, add un poquito jalapeno. But just a little, or you might start growing fur on your chest like me, too. AYE, CHIHUAHUA!

**PREPARATION:** Try this fun recipe with the whole family.

- 1 Cut avocados in half. Remove seed. Scoop out avocado from the peel. Put in mixing bowl.
- 2 Using a fork, mash the avocado. Add the chopped onion, cilantro, lime or lemon, salt and pepper and mash some more. Chili peppers vary individually in their hotness. So, start with a half of one chili pepper and add until you reach your desired level of spice.
- 3 Keep the tomatoes separate until ready to serve.
- 4 Cover with plastic wrap directly on the surface of the guacamole to prevent it from oxidizing and turning brown. Refrigerate until ready.
- 5 Just before serving, add the chopped tomato to the guacamole and mix.



**ON DISNEY BLU-RAY COMBO  
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