



# CRUNCHY WALDORF GUACAMOLE



**PREP TIME:** 20 Mins

**TOTAL TIME:** 1 Hour 20 Minutes

**SERVES:** 6 people

**SPICE LEVEL:** Mild

Give guacamole the Waldorf salad treatment with crunchy apple, diced celery and toasted walnuts!



2 ripe avocados, peeled, stones removed and flesh mashed



2 tablespoons lime juice



1 small red skinned apple, halved, cored and finely diced



2 celery sticks, trimmed and finely diced



2 tablespoons freshly chopped coriander, plus extra sprigs to garnish



2 tablespoons mayonnaise



1/4 teaspoon salt



30g walnut halves, lightly toasted and chopped

## 1 COMBINE THE INGREDIENTS

Combine the avocado, lime juice, apple, celery, coriander, mayonnaise, salt and nearly all the walnuts in a large bowl. Season with freshly ground black pepper, if you like. Transfer to a serving bowl.

## 2 REFRIGERATE

Cover the surface closely with cling film and refrigerate for 1 hour to allow the flavours to blend. Garnish with the remaining walnuts and extra coriander sprigs and serve.

## TIPS

To toast the walnuts, place in a heavy-based frying pan over a medium heat and cook for 1-2 minutes, stirring, until just browned.

Replace the mayonnaise with natural yogurt or soured cream, if you like.

Don't just dip! Make a deluxe prawn cocktail. Place shredded lettuce in individual serving bowls then top with spoonfuls of the guac, cooked peeled prawns and slices of smoked salmon.