



## Greeyoguac

### Ingredients:

10 - 17 oz Greek Yogurt  
2 Avocados  
1 Lime  
1/4 cup Cilantro  
2 Scallions  
1 - 2 Roma Tomatoes  
1/4 cup Onion, diced (color of your choice)  
1 Corn on the cob  
1/4 tsp, Oregano  
1/4 tsp. Garlic Powder  
Sea Salt to taste  
1 - 2 Jalapeno (optional)

### Directions:

#### 1. VEGETABLE PREP:

Dice 2 scallions.

Roughly chop about 1/4 cup worth of cilantro.

Cut into quarters 1 – 2 Roma tomatoes, remove the seeds then dice.

Dice about 1/4 cup worth of onions. Allow it to soak in warm water for about 5 minutes then drain.

Optional: finely dice up a jalapeno.

2. Juice 1 lime and set its juices aside.

3. Slice 2 avocados and scoop out its contents into a mixing bowl.

4. Add the lime juice to the avocados. Using a fork, mash the ingredients together until it forms a fairly smooth consistency.

5. Add about 1/2 to 1 tub of Greek yogurt (depending how much you want to make) and mix thoroughly to well combine.

6. Add in all the remaining ingredients: diced vegetables (including the optional jalapeno if desired), 1/4 tsp. oregano, 1/4 tsp. garlic powder, and salt to taste. Mix everything thoroughly until well-incorporated. Greeyoguac is ready to be served.