

Avocado Cream

A lighter, smoother, more grown-up guacamole

Ingredients (makes about 3 cups)

2 ripe avocados, pitted, peeled

½ cup sour cream

2 tablespoons apple cider vinegar

2 tablespoons olive oil

2 tablespoons finely chopped fresh cilantro, plus leaves for serving

2 tablespoons finely chopped fennel fronds, plus more coarsely chopped for serving

Kosher salt

Tortilla chips (for serving)

Preparation

Process avocados, sour cream, vinegar, oil, 2 Tbsp. cilantro, and 2 Tbsp. fennel fronds in a food processor until mixture is very smooth, light, and thick. Season with salt.

Transfer avocado cream to a small bowl and top with cilantro leaves and more fennel fronds. Serve with chips.