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Grilled Avocado Salsa

Ingredients:

3 large ripe avocados
1 medium white onion, sliced into ½ inch round pieces
1 each, poblano yellow bell, red bell and jalapeno, roasted, sweated, peeled and seeded
1-2 T. lime juice
4 roma tomatoes seeded and cut into ½ inch pieces.
½ cup cilantro

Procedure:

Cut the avocados in half and remove the pits. Lightly oil the cut sides and place on a hot prepared grill pan. Grill until you get some well defined grill marks. Remove and cool. Scoop out the avocados and cut into ½ inch cubes. Toss with the lime juice.

Grill the onions in the same manner, making sure to get nice grill marks. Let cool and chop into ½ inch pieces.

Cut the poblano and bell peppers into ½ inch pieces.

Mince the jalapeno.

In a medium bowl, combine the avocados, onions, peppers tomatoes and cilantro. Add salt and freshly ground pepper to taste

Serve at room temperature with chips