





Should we buy it or make it at home?

In 2018, Chipotle released their secret guacamole recipe. Executive Chef Chad Brauze, Director of Culinary and Menu Development at Chipotle Grill, posted the recipe and instructions on Instagram. Here's the link to his post: https://www.instagram.com/tv/B_WCnykjfSD/?utm_source=ig_web_button_share_sheet

People love Chipotle's guacamole recipe but it's always counted as an extra at the restaurant and it's not cheap.

Online we found this picture of Chipotle's prices. Evidently there is a 4 ounce side of guac and an 8 ounce side.

1. Can you figure out how much each must cost if you bought them without the chips?

 <p>CHIPS \$1.65 540 cal</p>	 <p>CHIPS & GUACAMOLE \$4.10 770 cal</p>
 <p>LARGE CHIPS & LARGE GUACAMOLE \$6.55 1270 cal</p>	 <p>SIDE OF GUACAMOLE \$2.45 230 cal</p>


menu item	cost	calories	Cost chip part	Cost guac part
chips				
chips and guacamole				
Large chips and large (8 oz) guacamole				
Side of Guacamole				






2. Can you decide whether the side of guacamole item is the 4 oz side or the 8 oz side? Please describe how you came to that conclusion.

3. Calculate the cost of the small side of guacamole per ounce.

We wondered whether it would cost less to make guacamole at home using the Chipotle recipe then to buy it from Chipotle Grill.

We found these prices at our local grocery store:

			Approximate cost of the amount that I need for one recipe
 about 6 ounces	Ripe avocado	\$1.66 each	

 15 oz bottle	Lime Juice	\$2.29 for one bottle	
	Cilantro	1.29 per bunch	
	Red Onion	\$1.05 each	
	Jalapeño peppers	\$0.19 each	
 16 oz can	Kosher Salt	\$1.69 for one can	
Total cost of one recipe of guacamole			

Ingredients

- 2 ripe Hass avocados
- 2 teaspoons lime juice
- 2 tablespoons cilantro, chopped
- 1/4 cup red onion, diced,
- 1/2 jalapeño (including seeds), diced
- 1/4 teaspoon kosher salt

Preparation

1. Cut the avocados in half and remove pits carefully.
2. Scoop the avocados into a bowl.
3. Toss and coat with lime juice.
4. Add the salt and mash until a smooth consistency is achieved.
5. Fold in the remaining ingredients and mix.
6. Taste the guac and adjust seasoning, if necessary.

But, we can't tell how much guacamole is made from this recipe.

4. What do you suppose one whole recipe of guacamole will weigh?

5. Should you buy it at the restaurant or make it at home?

Source: <https://www.today.com/food/how-chipotle-makes-its-guacamole-t179918>