



Grilled Serrano and Avocado Relish

2 serrano chiles
2 green onions
3 tablespoons canola oil, plus more for brushing chiles
Salt and freshly ground pepper
2 ripe Hass avocados, peeled, pitted, and coarsely chopped
1/4 cup fresh lime juice

Preheat grill to high. Brush serranos and green onions with oil and season with salt and pepper. Grill until charred on all sides. Remove from the grill and finely chop.