



# TOMATO SALSA + GUACAMOLE

## WHAT YOU NEED

- 250g cherry tomatoes
- 4 spring onions
- small packet coriander
- salt and pepper
- 1 lime
- 1 avocado



## HOW TO MAKE IT

### TOMATO SALSA

Wash and chop most of the tomatoes and put in a bowl. (Keep about 6 tomatoes for the guacamole.) Slice the spring onions and coriander as small as you can and mix into the bowl with the tomatoes. Add a little salt, pepper and the juice of half of the lime.

### GUACAMOLE

Cut the avocado in half and remove the stone. Scoop the avocado out of its skin and mash with a fork. Add the remaining chopped tomatoes and juice from the other half of the lime, and a little salt.

### TIP 😊

These are delicious served with our Chicken Fajitas, or to accompany grilled meat or fish, or just as dips for a snack.

