



Tomato, Avocado and Lime Salsa

Our much simpler and cleaner type of guacamole, which goes particularly well with beans.

Serves 4

Ingredients:

- 2 ripe avocados
- ½ red onion, very finely chopped
- 2 medium tomatoes, finely diced
- 1 or 2 limes
- handful of coriander, finely chopped
- Few dashes hot chilli sauce (such as habanero Tabasco)
- Black pepper and salt

Recipe:

1. Dice the avocados into quite small pieces and combine with the onion, tomatoes, chilli sauce, salt and freshly ground black pepper.
2. Add the juice of one lime and leave for twenty minutes.
3. Taste the avocado and add more lime juice and salt if necessary.
4. Stir in the coriander when ready to serve.

NB always leave at least one avocado stone in the mix to stop it going brown.