

Simple Salsa

Season: Summer/Autumn

Serves: 30 tastes in the classroom
or 6 serves at home

Fresh from the garden: chillies, coriander, lime, red onion, tomatoes

Equipment:

clean tea towel
chopping board
cook's knife
metric measuring spoons
mixing bowl
serving bowls

Ingredients:

1 or 2 long red chillies, de-seeded and very finely chopped (optional for a little kick!)
1 large handful of coriander, finely chopped
1 red onion, finely diced
5 tomatoes, finely diced
2 tbsp lime juice
½ tsp salt
dash of olive oil
extra salt and pepper, to taste

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Combine the ingredients in the mixing bowl and season, to taste.
3. Transfer to serving bowls.

