

Mexican Salsa Recipe

Ingredients

- 5-6 tomatoes; finely chopped
- 1/2 a large red onion; finely chopped
- Chilli to taste (we used half a teaspoon of lazy chilli)
- Handful of chopped coriander leaves.
- 2 cloves garlic, minced (we used a teaspoon of lazy garlic)
- 2 medium limes
- 1/2 tsp salt



Instructions

1. Combine the chopped veggies in a medium bowl. Squeeze in the limes, add the salt and mix. Serve with everything! Keeps refrigerated for 3-4 days.

To make our Nachos:

- Take a handful of tortilla chips (we used slightly salted ones or you could make your own, baking tortilla wraps until crispy)
- Sprinkle with grated cheese
- Heat in the microwave for 10 seconds (or until the cheese has melted)
- Serve with dollops of the salsa, guacamole and sour cream
- Delicious!

