



AVOCADO PICO DE GALLO SALAD
Recipe Collection by **Lorraine Fitzmaurice**

2 ripe avocados
1 red pepper deseeded
2 plum tomatoes peeled and deseeded
cucumber
1 small red onion
1 jalapeno pepper
fresh coriander
2 fresh limes
sea salt

Method

1. Peel the avocados and remove the seed.
2. Chop into ½ inch pieces and place into a bowl.
3. Chop the pepper, tomatoes cucumber, and red onion into ½ inch pieces also and add to the bowl with the avocado. Season with salt.
4. Roughly chop the jalapeno pepper, and coriander and stir into the other vegetables.
5. Squeeze over enough lime to juice to create a lovely tart taste.

Great served with any Mexican dishes and also with baked fish.

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