

Green tomato salsa verde

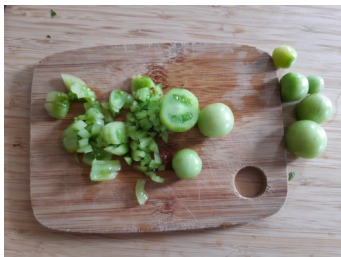
Glut of green, un-ripened tomatoes? This no-cook green tomato recipe is simple and delicious, and comes courtesy of www.wonkywonderful.com. Try as a fresh side or as an accompaniment to a poppadom or a spicy dish.

What you will need:

- 1 small lime, juiced
- 1 handful coriander leaves and stalks, chopped
- 1/2 medium sized onion, finely chopped
- 1 small red jalapeno pepper (or bigger if you love them!)
- 1 handful of tomatoes (about 12 cherry sized ones)
- Pinch of cumin and chilli powders, salt and pepper to taste

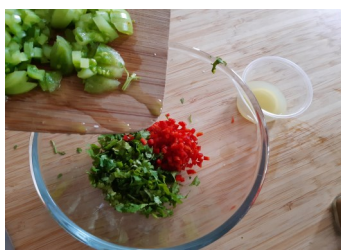


The ingredients



Step 1

Step 1 Squeeze the lime juice. Finely chop the coriander leaves and stalks, the onion, pepper and tomatoes. Sprinkle a little salt over the tomatoes.



Step 2

Step 2 Place all the ingredients into a bowl.

Step 3 Add the pinches of chilli pepper and cumin. Like garlic? Try adding in a finely chopped clove at this stage.

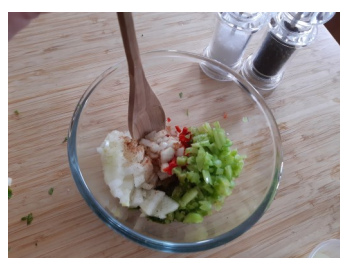
Step 4 Mix all the ingredients together thoroughly ensuring the lime juice coats every morsel. Add salt and pepper to taste.

Step 5 Cover, and chill in the fridge for an hour.

Step 6 Enjoy! Serve as a side with crisp apple, or as an accompaniment to poppadoms or spicy dishes and curries.



Step 3



Step 4



Step 5



Step 6