



TRADITIONAL SALSA



10
serves

40
min

PREP TIME: 20 minutes
COOKING TIME: 20 minutes
SERVES: 10 people

Colourful and easy to make, this traditional salsa is great for spooning on everything from tortilla chips to tacos!



1 bag (185g) Old El Paso™ Original Tortilla Nachips™



1 large green chilli, finely chopped



½ small onion, finely diced



1 garlic clove, finely chopped



2 tbsp chopped coriander



1 tbsp fresh lime juice



½ tsp salt



5 large tomatoes, deseeded and diced

1 PREP AND MIX THE INGREDIENTS

Prep all the ingredients and mix everything together in a medium bowl, except the Nachips™.

2 SERVE

Serve fresh with the Nachips™.

TIPS

Cover and refrigerate; serve within 3 days. Fresh tomato salsa becomes juicier over time. Drain off the extra liquid, if you like.

Choose ripe on the vine tomatoes or look out for flavoursome plum tomatoes for this salsa. You will need approx. 600g before deseeding and chopping.