

Mango Salsa & Corn Salsa

Our **Salsas** are simple, easy and taste great.

Ingredients (small bowl) For the Mango Salsa

- 1 mango, cut into chunks
- 1 avocado, diced
- Half a red pepper, diced
- 1 tablespoon of chopped red onion
- Juice of half a lime
- 1 small clove of garlic, crushed
- 2 tablespoons of chopped coriander

Method - Mango Salsa

1. Place all of the ingredients into a bowl and gently stir to combine.
2. Cover and allow to stand for an hour to help the flavours develop.

Top tip - squeeze the lime juice over the avocado to stop the avocado from going brown.

Produced in the UK by Red House Foods, Stockport Farm, Stockport Road, Amesbury, Wiltshire. SP4 7LN

www.georgiaschoice.co.uk

Ingredients (small bowl) For the Corn Salsa

- 200g tin of sweetcorn, drained
- 4 medium tomatoes, diced
- 2 spring onions, finely chopped
- 1 small clove of garlic, crushed
- 1 tablespoon of chopped flat parsley
- Juice of half a lemon
- Cracked black pepper to taste

Method - Corn Salsa

1. Place all of the ingredients into a bowl and gently stir to combine.
2. Add some freshly chopped red chilli to suit your taste.

Mango Salsa is perfect for our **Mexican Bean Bake!**

Corn Salsa is brilliant with our **Fishcakes!**

