Avocado Salsa and Pita Chips

Serves: 8-10

Prep time: 10 minutes
Cook time: 10-15 minutes



1 serve per portion

Ingredients

8 pita breads

3 avocadoes, destoned and roughly chopped

2 long red chilli, deseeded and finely diced

1 bunch coriander, chopped

1/2 red onion, finely diced

½ cup corn kernels

2 limes, juiced

Pepper



Everyday Food

Method

PREHEAT oven to 180°C.

CUT pita bread into triangles, place on a tray and bake for 10-15 minutes or until golden and crispy.

COMBINE remaining ingredients in a bowl, mix well and season with pepper.

GARNISH with extra coriander and chilli and serve.

Recipe courtesy of Judy Stubbs, Maleny Branch







