

Easy Strawberry Salsa



Prep time; 10 mins

Marinating Time; 30 mins

Serves: 4

Ingredients

- 160g Strawberries - Hulled & Diced
- 1 Perfectly Ripe Avocado - Diced (Optional)
- 1/2 Fresh Mango - Diced
- 1/2 Small Red Onion - Diced
- 1 Tsp Maple Syrup
- 2 Tbsp Fresh Coriander - Washed & Chopped.
- 1/2 Jalapeño - Seeded & Finely Diced (Add seeds for more heat)
- Juice & Zest Of 1 Medium Lime
- Freshly Ground Black Pepper
- Pinch Sea Salt - We Use Maldon
- Tortilla Chips For Serving.

Method;

1. Place the maple syrup, lime juice and zest in a bowl. Mix well.
2. Add all the remaining ingredients except the avocado, season with salt and pepper to taste.
3. Store in the fridge for 30 minutes to allow the flavours to infuse.
4. Before serving, chop the avocado and add to the salsa. Stir well & serve immediately with tortilla chips.