



Season: Summer/Autumn
Makes: approximately 1 cup

Fresh from the garden: cherry tomatoes, shallots or spring onions, chilli, lime

Recipe source: Stephanie Alexander

This spicy tomato salsa can be used in many Mexican dishes, including as a topping on huevos rancheros (see <u>recipe</u>).

Equipment:

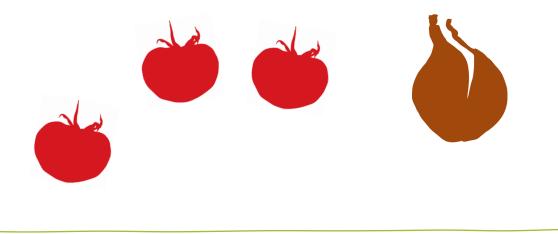
metric measuring spoons tea towel chopping board cook's knife saucepan

Ingredients:

- 1 punnet (200g) cherry tomatoes, quartered
- 1 tablespoon extra virgin olive oil
- 1 shallot, finely chopped, or 2 spring onions, sliced
- 1 hot chilli (green jalapenos are best), seeded and finely sliced juice of a lime
- salt

Instructions:

- 1. Prepare the ingredients based on the instructions in the ingredients list.
- **2.** Saute the shallot or spring onion in a saucepan in the oil over medium heat until well softened.
- 3. Add in the chilli and cook together for 5 minutes.
- 4. Tip in the tomatoes and any juices, stir to mix.
- **5.** Add lime juice. Taste for salt.





Stephanie's Refried Beans continued