

# CRUNCH TIME

With Mission® Tortilla Strips, spoil your guests with plenty of colour and contrasting flavours to pep up your party fiesta!

## Mission® Tortilla Strips with guacamole, salsa verde & Pico de Gallo

**PREP 30 MINS SERVES 10**

### SERVE WITH MISSION® TORTILLA STRIPS FOR GUACAMOLE

- 2 large ripe avocados, peeled, stoned
- 1 small onion, chopped
- Juice of 2 limes
- 1 tbsp coriander leaves
- 1 tbsp Tabasco sauce

Place all the ingredients into a food processor and blend until combined. Cover and chill in the fridge until serving.

### FOR SALSA VERDE

- 1 bunch coriander
- ¼ jar jalapenos
- 1 green pepper, cored, seeded and roughly chopped
- 1 tbsp caster sugar
- ¼ tsp freshly ground black pepper

Place the above ingredients with 180ml of chilled water in a food processor until blended. Cover and chill in the fridge until serving.

### FOR PICO DE GALLO

- 1 ½ cups ripe tomatoes, seeded and diced
- ½ red onion, finely diced
- 1 tbsp jalapenos, roughly chopped
- 1 garlic clove, minced
- Juice of 2 limes
- 2 tbsp coriander leaves, chopped
- ½ tsp Tabasco sauce
- Sea salt and ground black pepper to season

Combine all the above ingredients in a large mixing bowl and stir until combined. Cover and chill in fridge until serving.

