

Salsa with Avocado. Black Beans & Corn



INGREDIENTS

- * 1 Avocado
- 1 can of black beans
- * 1 small can of sweet corn
- * 10-12 cherry tomatoes
- 3 spring onions
- * 1 red chilli
- Large handful of chopped fresh coriander

For the dressing

- 1 tbsp extra virgin olive oil
- * 1/2 tsp cumin
- * 1/2 tsp sugar
- * 1/2 clove of garlic chopped
- * Juice from 1/2-1 lime
- Salt and pepper

tasty alternatives...

- use green chilli instead of red
- use fresh corn
- use red kidney beans

EQUIPMENT



Caution!

Children should always be supervised when using sharp kitchen equipment such as knives.

METHOD

- 1. Half the cherry tomatoes and slice the spring onions then peel and chop the avocado into large chunks.
- Place in a large bowl. Drain the beans and sweetcorn and add to the bowl. Use a large spoon to gently toss all the ingredients together.
- 3. Mix all the dressing ingredients together and mix well.
- Now deseed and chop the red chilli add it to the dressing, pour over the chopped salad and sprinkle with the fresh coriander.
- 5. Serve immediately as a main course or side dish.

skills...

- * combining ingredients
- * using a knife
- * mixing

healthy facts...

- avocado is high in vitamin E and full of good fats.
- red chilli can increase your metabolism by up to 15%
- garlic is great for the immune system

Taking care!

- * Always wash your hands
- Keep equipment and surfaces clean

