



# Homemade tortilla chips with guacamole & charred tomato salsa



## Method

1. To make the tortillas, heat oven to 200C/180C fan/gas 6. Brush both sides of the tortillas with the oil, then cut into triangles with scissors. Arrange in a single layer on 1 or 2 baking sheets and bake for 7-8 mins. Remove, sprinkle with salt and set aside.
2. To make the guacamole, halve and stone the avocados, then spoon the flesh into a bowl. Pour over the lime juice and a sprinkle of salt, then crush with a potato masher until puréed but still chunky. Add onion, coriander, chillies and chipotle paste. Stir through and set aside until needed.
3. For the salsa, place the tomatoes, cut-side up, in a shallow baking tray. Season, and place under the grill until blackened, about 15 mins. Meanwhile, in a dry non-stick frying pan, blacken the chillies and garlic. Keep turning to darken on all sides, about 10 mins. When done, peel the garlic and place in a food processor. Place the chillies in a plastic bag to steam for a few mins, then peel, deseed and stem. Add the flesh



## Ingredients

### For the tortilla chips

- 12 corn tortillas
- 3 tbsp vegetable oil

### For the guacamole

- 3 large ripe avocados
- juice 2 limes
- ½ small red onion, finely diced
- small handful coriander, chopped
- 2 green chillies, deseeded and finely chopped
- 2 tsp chipotle paste or ½ tsp Chipotle Tabasco

### For the charred tomato salsa

- 6 plum tomatoes, halved
- 2 green or jalapeno chillies
- 8 garlic cloves, unpeeled
- ½ red onion, finely diced
- 2 tbsp coriander, roughly chopped
- juice 1 lime





to the food processor along with the tomatoes, onion, coriander, lime juice and chipotle paste. Season and pulse until chunky.

1 tbsp chipotle paste or Chipotle  
Tabasco

