

PIPIRRANA SALAD

INGREDIENTS

2 large tomatoes
1 large cucumber
1 medium onion
1 large green/red pepper
2 cloves garlic minced
A pinch of cumin
½ teaspoon salt
3 tablespoons extra virgin olive oil
2 tablespoon red wine vinegar
Instructions

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Step 1: Chop the onion in small cubes and soak in water.

Step 2: Chop the tomatoes, cucumber and pepper and place in a bowl.

Step 3: Drain the onions and add them to the rest of the vegetables.

Step 4: Place the garlic in a mortar with a pinch of cumin and a pinch of salt and a few drops of olive oil until you have a paste. In another small bowl mix the rest of the olive oil, vinegar and salt, add the garlic paste and mix well.

Step 5: Add the dressing to the salad and mix well. Cover and refrigerate.

Step 6: Serve chilled with some crusty bread

THE
COOKERY

by The Secret Jozi Chef