

# Mexican Salsas

Recipe by EJ Butler for The Gardenettes

Here's two delicious salsa recipes that are sure to impress at your next gathering or party. They just so happen to be vegan as well! Serve with your favourite dipping veggies, tortilla chips or flat bread.

## Picco de gallo

### Ingredients:

½ red onion that has been macerating in 2 tablespoons of red wine vinegar for at least 10min  
3 ripe tomatoes finely diced  
Juice of 2 limes  
½ cup finely chopped coriander  
¼ tsp smoked paprika.  
2 tsp salt flakes  
1 long green chilli OR  
2 jalapeños finely diced



### Method:

Drain the vinegar from the onion and combine all ingredients in a large bowl. Check for seasoning/chilli and adjust if necessary. Let the picco de gallo sit for at least 15 minutes to let the flavours infuse before serving.

## Charred capsicum and corn salsa

### Ingredients:

Corn from 1 fresh cob  
1 large red capsicum charred on the stovetop or bbq (stalk, skin, seeds and pith removed)  
1 tsp salt flakes  
½ tsp chipotle powder  
1 tablespoon olive oil  
Juice of ½ lime

### Method:

Puree all ingredients together in a blender or food processor. Check the salsa for seasoning before serving.