

Tomato, Avocado, Bocconcini & Mango Salsa With Coriander & Lime Dressing

Ingredients

- 1 tsp garlic, minced
- 2/3 cup coriander, stemmed and coarsely chopped
- 2/3 cup red onion, finely chopped
- 1/2 tsp fresh oregano, finely chopped
- 2/3 cup extra virgin olive oil
- 1-2 small to medium red chillies, seeds removed, finely sliced
- Salt and pepper to taste
- 1/2 cup fresh lime juice
- 220g La Casa Del Formaggio Bambini Bocconcini, cut in half
- 1 punnet cherry tomatoes, cut in half
- 1 large avocado, peeled, cut into cubes
- 1 medium mango, cut into cubes

Directions

1. Mix garlic, coriander, onion, oregano, oil, chilli, salt and pepper and lime juice in a large salad bowl.
2. Add Bocconcini, tomato, avocado and mango. Toss lightly. Marinate for 15-30 minutes.
3. Serve at room temperature as a salad with your Christmas turkey or Boxing Day BBQ.