



SUMMER TACOS

Prep: 30min – Serves 4 - Simple

1 mango
2 avocados
1 red onion
32 cherry tomatoes
200g feta
8 tacos

For the green salsa:

2 handfuls of mint
4 handfuls of coriander
2 tbsp lime juice
4 tbsp olive oil
2 tsp sugar
2 tbsp water
salt

1 red chili, sliced
roasted onions
1 lime

Peel the mango and cut the meat from the core. Cut into small cubes and put into a large bowl. Cut the avocado lengthwise, core, peel and cut into small cubes. Peel the red onion, finely chop and add to the mango-avocado mixture. Quarter the cherry tomatoes and put into the bowl. Crumble the feta with the hands into the bowl and mix well.

For the green salsa, put the mint, coriander, lime juice, olive oil, sugar and water into a blender, finely mix and season with salt.

Heat the tacos in the pan on both sides.

Cover the tacos with the filling, drizzle with the green salsa and serve with chili slices, roasted onions and lime.

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