

Classic guacamole with Pitta bread

Ingredients

- ½ a small red onion
- ½ fresh chilli
- 1 ripe avocado
- Some fresh coriander
- 3 ripe cherry tomatoes
- ½ lime , juice from
- 1 tbsp olive oil
- freshly ground black pepper
- Pitta bread

Method

Peel the onion and deseed ½ chilli, then roughly chop it all on a large board.

Destone the avocados and scoop the flesh onto the board.

Start chopping it all together until fine and well combined. Pick over most of the coriander leaves, roughly chop and add the tomatoes, then continue chopping it all together.

Add the juice from ½ lime and 1 tablespoon of oil, then season to taste with pepper.

Warm ½ pitta bread per child. Split and stuff. Eat

