



The Pampered Chef®

Zesty Peach Salsa with Baked Tortilla Crisps

Recipe

Tortilla Crisps

6 (18 cm/7 in) soft flour tortillas

Salsa

1 can (415 g) peach slices in fruit juice, drained and coarsely chopped

1 jalapeño chilli, seeded and finely chopped

1/2 red pepper, finely chopped

4 tablespoons fresh coriander, finely chopped

1 lime

1 piece (2 cm/3/4 in) peeled fresh root ginger, pressed

- 1 Preheat oven to 200°C/400°F/Gas 6. Cut each tortilla into 8 wedges using **Pizza Cutter**. Place tortillas in a single layer on flat baking stone. Bake 8-10 minutes or until lightly browned and crisp. Transfer to **Stackable Cooling Rack**; cool completely. Repeat with any remaining tortilla wedges.
- 2 Meanwhile, drain peach slices using small colander of **4-Piece Colander & Bowl Set**. Blot peach halves gently using kitchen paper. Finely chop peach and seeded jalapeño using MFP. Finely chop red pepper and coriander using **Chef's Knife**. Zest whole lime using **Lemon Zester/Scorer** to measure 1 teaspoon; finely chop zest. Juice lime using **Juicer** to measure 2 teaspoons.
- 3 In **Small Batter Bowl**, combine peaches, jalapeño, red pepper, coriander, lime zest, juice and root ginger pressed with **Garlic Press**. Mix well using **Classic Scraper**. Cover and refrigerate until ready to serve. Place salsa in **Simple Additions™ Small Bowl**. Place small bowl on **Medium Square**; surround with baked tortilla crisps. Serve.

Liisa's notes – I also added garlic and a little salt

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*