

Others

GUACAMOLE WITH SMOKED FISH



3 ripe avocados peeled and diced at the last moment
zest and juice of 2 fresh limes
3 tbsp olive oil
1 medium red onion, chopped
4 firm ripe tomatoes, chopped
½ bunch roughly chopped coriander
½ cup chopped parsley
2 green chillies, chopped
1 clove crushed garlic
Salt and freshly ground black pepper
2 portions of smoked mackerel

Preparation

Place all the ingredients except the avocado into a large bowl and gently mix together.

Place in the fridge for an hour, then just before serving, stir in the avocado so it keeps its shape and doesn't become too mushy.

You can add an extra mashed avocado to the chopped ingredients before you stir in the chopped avocado if you want it to be a little creamier.
