



PROPER

MEXI-PESTO

Recipe by Sarah Tuck

INGREDIENTS

- 2 avocados, halved flesh scooped out and roughly chopped
- 2 large cloves garlic
- 3 cups coriander leaves, roughly chopped
- Finely grated zest of 1 lime
- 1-2 tablespoons lime juice, to taste
- 2 green chillies, sliced (reserve some for garnish)
- Sea salt and freshly ground black pepper
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons fried pumpkin seeds

METHOD

- Put the flesh from half of one of the avocados in a food processor with the garlic, coriander, lime zest and juice, chillies, salt and pepper. Whiz until the coriander is very finely chopped then add the remaining avocados and whiz until smooth.
- Serve garnished with a drizzle of olive oil and a sprinkling of pumpkin seeds.
- Makes about 2 cups, best used on the day of making.

**GREAT SERVED WITH
PROPER TORTILLA CHIPS!**

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