

Less than 30 minutes

Serves 8

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Ingredients:

Soup:

- 3 packets (600g each) PnP tomato soup
- 2 tsp (10ml) smoked paprika
- 1 cup (250ml) vodka (optional)
- Tabasco sauce, to taste
- ¼ cup (60ml) Worcestershire sauce
- ¼ cup (60ml) red wine vinegar
- Juice (60ml) and grated peel of 1 lemon
- Salt and milled pepper

Salsa:

- 1 mango, diced
- 1 large or 2 small avocados, diced (optional)
- 1 red pepper, diced
- 1 punnet (250g) cherry tomatoes, halved
- 1 red onion, diced
- 1-2 chillies, chopped
- Handful fresh coriander, chopped
- Juice (60-90ml) of 2-3 limes
- Salt and milled pepper
- Glug olive oil + extra for serving
- Salted nachos, for serving

Method:

1. Mix soup ingredients together and season.
2. Chill until serving.
3. Toss salsa ingredients together and season.

4. Serve soup topped with salsa, a swirl of olive oil and nachos on the side for dipping.