

Less than 1 hour

Serves 6 (as a starter)

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Ingredients

- ½ cup (125ml) PnP Crafted Collection Sherry Vinegar (or red wine vinegar)
- ¼ cup (60ml) sugar
- Grated peel of 1 lemon or lime
- 2 cloves garlic, finely grated
- 1 punnet (500g) PnP medley tomatoes, some halved and some quartered
- Salt and milled pepper
- Handful fresh basil, roughly chopped

Smashed avo:

- 2 avocados, cut into chunks
- Juice (60ml) and grated peel of 2 limes
- 1 green chilli, deseeded and chopped
- Handful fresh coriander, chopped
- Sliced and toasted baguette, for serving

Method

1. Combine vinegar, sugar, lemon or lime zest, garlic and stir until sugar has dissolved.
2. Pour over tomatoes and season.
3. Marinate for about 30 minutes before adding basil.
4. Combine smashed avo ingredients in a separate bowl and mash with a fork.
5. Spread two teaspoons of avo smash over bread and top with tomatoes before serving.

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