

Less than 30 minutes prep time

Makes about 1 (500ml) jar

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 1 cup (250ml) each white balsamic vinegar and water
- Juice (60ml) of 2 limes
- 1 Tbsp (15ml) each salt and yellow mustard seeds
- 1 tsp (5ml) each sugar and peppercorns
- 1 thinly sliced jalapeño pepper
- 2 firm avocados, sliced
- 1 cup (250ml) cherry tomatoes, halved

To serve:

- Nachos, poached eggs on wholegrain toast, or with grilled halloumi, tomato and sliced chilli.

Method:

1. Pour all the ingredients except the avo and tomatoes into a pot over medium heat.
2. Stir until sugar and salt dissolves.
3. Remove from heat and cool to room temperature.
4. Place avocados and cherry tomatoes in a jar and top with pickling liquid.
5. Refrigerate for 2-3 hours (or up to a week).
6. Serve with nachos, poached eggs on wholegrain toast or with grilled halloumi, tomato and sliced chilli.

[Browse more sides and salads recipes here.](#)