

Dragon Fruit Guacamole

Serves: 4

Prep time: 10 minutes

Cook time: 15 minutes



1 serve per portion

Ingredients

2 wholemeal Lebanese or pita breads

Extra virgin olive oil

2 avocados

½ white dragon fruit, peeled and diced

1 cup cherry tomatoes, cut into quarters

½ cup fresh coriander, finely chopped

¼ cup red onion, finely diced

1 long red chilli, deseeded and finely chopped

½ lime, juiced

Pinch of salt and pepper

Method

PREHEAT oven to 180°C and line a baking tray with baking paper.

CUT bread into triangles and place on lined tray. Lightly drizzle with olive oil and bake for 10-15 minutes or until golden and crispy.

CUT avocados in half and discard the pit. Scoop avocado flesh into a bowl and mash with a fork until chunky.

ADD dragon fruit, tomatoes, coriander, onion, chilli, lime juice, salt and pepper to bowl. Fold into the avocado.

TASTE and adjust with more lime juice if desired.

SERVE with homemade pita chips.



Everyday Food

Recipe courtesy of the Country Kitchens 2023 Product of the Year Recipe Collection – Dragon Fruit