

## TOMATO AND AVOCADO SALSA ON HASH BROWNS



Makes 4 hash browns



Prep Time 5 minutes



### INGREDIENTS

- 1 medium avocado, peeled and finely chopped
- juice of half a lemon
- 1 Tbsp finely chopped red onion or 1 spring onion finely chopped
- 1 medium tomato, seeds removed and chopped
- 500 g box **Wattie's Classic Hash Browns**

### METHOD

Mix all ingredients together. Season to taste. Serve salsa on top of cooked **Wattie's Hash Browns**. Garnish with basil leaves (optional).

## TIPS

Oven baked hash browns are healthier than most people think. One Wattie's Classic Hash Brown has around the same energy (kilojoules) and fat as a piece of toast with margarine. Keep your snacks and meals interesting by occasionally swapping your toast for a hash brown.

Hash Browns are super versatile, try these other [quick ideas](#)

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