

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!