



Design Technology- Food Technology Year 5

A vibrant collage of various food items, including bread, fruit, vegetables, meat, and grains, arranged in a dense composition. The text "Brazilian Salsa" is overlaid in the center in a large, black, serif font. The background is a soft, light green gradient.

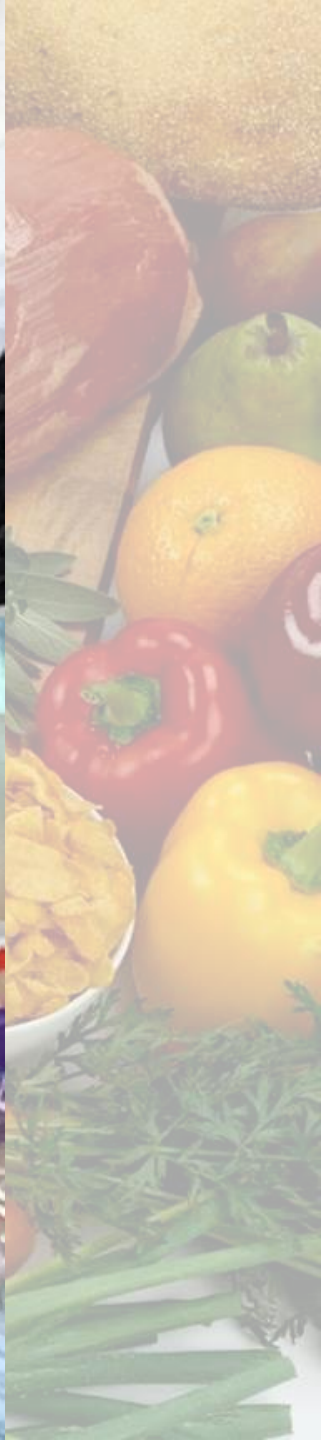
Brazilian Salsa















Brazilian Salsa

Preparation and cooking time
• Prep 10 mins
• No cook

Nutrition per 100g serving		Carbs	Fats	Protein
Cal	14	15g	10g	1g

Ingredients

- 1 small red onion
- small pack coriander
- 125g cherry tomato (pomodorino if you can find them)
- 1/2 red pepper, deseeded
- 3 tbsp extra virgin olive oil
- 2 tsp mild wine vinegar
- 1 tsp mild sweet paprika
- pinch of sugar

Method

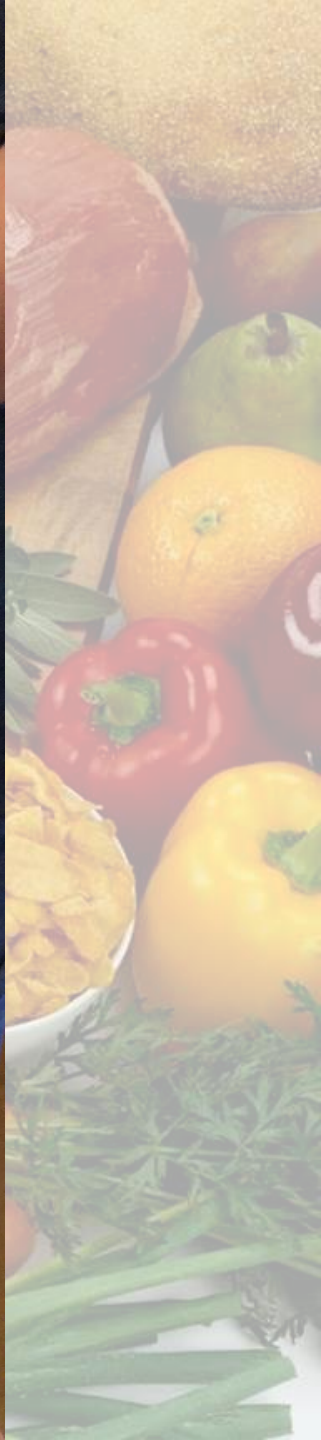
Step 1:
Put all the ingredients in a **food processor** and **pulse until chopped**, but not too fine.

Step 2:
Pour into a serving bowl and add seasoning and a pinch of sugar.



and a pinch of sugar.

add a pinch of sugar.







[illegible]













