

# Tomatoes with coriander, green chilli, peanut & lime pesto



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Preparation 20 mins | Cooking 2 mins | Serves 4-6

This refreshing salad is perfect for hot summer days.

800g mixed ripe tomatoes (use a mix of ripe heirloom, baby and truss tomatoes)

Crusty sourdough bread, to serve

**Coriander, green chilli, peanut & lime pesto (makes  $\frac{3}{4}$  cup):**

$\frac{1}{2}$  cup salted peanuts

1 long green chilli, deseeded

2 cups coriander leaves (about 1 large bunch)

2 garlic cloves, peeled

100ml peanut oil

2 tbs lime juice

$\frac{1}{2}$  tsp sesame oil

2 tsp palm sugar (or use caster sugar)

**STEP 1** To make the pesto, heat a small non-stick frying pan over medium-high heat. Add peanuts and cook, tossing often for 1-2 minutes until toasted. Set aside to cool slightly. Combine chilli, coriander, garlic, oil, lime juice, sesame oil and palm sugar in a small food processor. Process until well combined. Add peanuts and season well with pepper. Pulse until peanuts are roughly chopped. Transfer to a serving jar.

**STEP 2** To serve, slice tomatoes and arrange on a serving board or platter. Drizzle with the pesto and serve with crusty bread.

### Good for you... **TOMATOES**

*Tomatoes are the richest food source of lycopene, a member of the carotenoid family which is important for the health of the prostate gland. The redder the tomato, the higher its lycopene content.*

