Mexican Dip

Ingredients

1 tomato
30 grams butter
1 small brown onion, finely chopped
1 red chilli, deseeded and finely chopped
1 garlic glove, crushed
250 gram tub sour cream
2 cups grated cheese
2 Tablespoons coriander, chopped
Pinch of smoked paprika
Toasted pitta bread wedges to serve

Method

Use a sharp knife to cut a small cross at the base of the tomato. Place in a heatproof bowl. Cover with boiling water for 2-3 minutes to soften. Drain. Carefully remove the skin and discard. Cut the tomato into quarters. Remove seeds and finely chop the flesh.

Melt the butter in a medium saucepan over a low heat. Cook onion and chilli for five minutes or until soft. Add garlic, cook for 30 seconds or until aromatic.

Stir in the sour cream and cheese. Cook stirring for 2-3 minutes or until the cheese melts. Stir in the tomato, coriander and paprika. Transfer to 3 heat proof bowls and place on dining room tables. Serve with toasted pitta bread wedges.

Recipe Source: taste.com.au