

# Tomato and coriander salad (a Maroque recipe)



ready in 15 mins



Easy

This lively salad is ideal as part of a mezze, and works just as well with main dishes: make plenty for your mezze and it can double up with your main course.

## Ingredients

- 6 tomatoes, chopped. If the skins are tough you can peel them
- 1/2 cucumber, seeds removed and chopped
- 1 tbsp chopped fresh coriander
- Juice 1/2 lemon
- 2 tbsp good olive oil
- salt and pepper to taste

## Method

1. Mix the lemon juice oil, salt and pepper together in a small bowl.
2. In larger bowl mix the coriander, tomatoes and cucumber together.
3. Pour over the mixed oil and lemon, and leave for 5 to 10 minutes.

Serves 4