



Purslane and avocado salad with tomato and chipotle pepper vinaigrette

Category: Salad, Pork, Peppers, Vegetables, Tomato Sauce and Ketchup, Vinegar

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Preparation
time
15 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 4 tbsps Chipotles Picados en Adobo La Costeña®
- 4 tbsps Puré de Tomate Condimentado La Costeña®
- Salt and pepper to taste
- 2 tbsps Vinagre de Manzana La Costeña®
- 8 tbsps Olive oil
- 1 cup Clean purslane
- 60 g Panela cheese in cubes
- 2 tbsps Purple onion thinly sliced
- 2 tbsps Roasted sesame
- 80 g Pork chicharrón in small pieces
- 80 g Avocado in cubes



Preparation time

1. Beat Chipotles Picados pepper with Pure de Tomate puree. Season with salt and pepper.
2. Add Vinagre de Manzana vinegar and oil. Set aside.
3. In a bowl combine purslane, cheese, onion and sesame.
4. Serve with chicharrón and avocado. Cover with chipotle vinaigrette.