

Picadito



Serves 4 Prep 20 mins + 30 mins resting No Cook 1h marinating Easy

Ingredients

6 vine ripened tomatoes
1 red pepper, seeded, diced small
1 green apple, seeded, diced small
1 cucumber, seeded, diced small
1 red onion, seeded, diced small
1 bunch parsley, chopped
200g 1/2 cm-thick Iberico ham
4 sticks cinnamon
8 tbsp white wine or apple cider vinegar
2 tbsp lemon juice
6 tbsp olive oil
Pepper & salt

1. Chop the tomatoes and season generously with salt. Leave for 30 mins, so they start releasing their juice.
2. Now mix all the ingredients together, season and allow to marinate for at least 1 h in the fridge.
3. Serve with a main course of meat or fish and drizzle some more olive oil on to serve.

