

# Avocado and Mango Bruschetta

6 portions

## Ingredients

1 Baguette  
50g Mango skin removed and finely chopped  
50g Tomatoes, diced  
50g Red onion finely diced  
50g Red pepper finely chopped  
50g Avocado ripe and finely diced  
30g Sweetcorn  
½ Lime juice only  
10ml Sunflower oil

1. Pre-heat the oven to 180°C / Gas Mark 5
2. Mix all the ingredients for the salsa together in a bowl
3. Slice the baguettes on an angle into 1cm thick pieces
4. Spread the salsa mixture on each piece of bread
5. Cook for 10 - 12 minutes
6. Serve warm

