

Strawberry Salsa and Potato Salad

Large handful coriander, chopped
20 mint leaves, chopped
1 red chilli, finely chopped
1 lime, juiced
A little salt
150g strawberries, diced
4 teaspoons olive oil
1 shallot, finely diced
Rocket, little gems, mixed salad leaves
400g new potatoes, halved and roasted in the oven with a little oil and sea salt
200g strawberries, thickly sliced

Mix the first 8 ingredients together to make the salsa. This will keep in the fridge for a few days. Mix the salad and sliced strawberries together and top with the roasted potatoes and the salsa. Mix it all together carefully and serve straight away. Good served with meat from the BBQ or you could add some goat's cheese or mozzarella and make it a dish on its own. The strawberry salsa is equally delicious served on some croutes with ricotta cheese.

Cucumber, Strawberry and Basil Salad

1 cucumber, seeded and cut into angled slices
300g strawberries, sliced
A splash of elderflower cordial
4 mint leaves, chopped
Small handful of basil, torn

Mix all the ingredients together and serve straight away.

