

Pebre Chileno

10-15 minutes

Ingredients:

- 1/2 onion chopped very small (white or yellow onion)
- 1 bunch coriander, loads!
- 2-3 Tomatoes
- 1 tablespoon red wine vinegar
- 1 lemon (juice only)
- 1 1/2 tablespoon oil
- 2 red chili, chopped super fine
- Salt

Preparation:

1. Chopped everything and gather everything in a bowl and season. Stir well and taste, adjust the seasoning to taste.

It is better rested in the refrigerator for a couple of hours. Serve with BBQ, empanadas, etc