



INGREDIENTS

- 200mls apple cider vinegar
- 200mls orange juice (freshly squeezed)
- 200mls water
- 2 tsp salt
- 2 tsp sugar
- 2 red onions (thinly sliced into half moons)

INSTRUCTIONS

1. Combine all of the ingredients, except the red onion, in a small bowl and stir until the sugar dissolves
2. Place the onions into a medium sized bowl and pour over the liquid
3. Allow to chill before serving

TOP TIPS

- Store any leftover pickled onions in a jar or air-tight container in the fridge - they will keep for up to 3-5 days

Pickled Red Onion



4 servings



10 minutes

Brett's pickled red onions are the perfect side-dish for our Mexican mince.

They also go incredibly well with lots of everyday meals - use them as a filling in burgers, in a tasty chicken wrap, or chop them up into a potato or egg salad - delicious!