

Stone Fruit Salsa



**GREATER
CHICAGO**
-FOOD-
DEPOSITORY.

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Serves: 6

Prep: 20 minutes

INGREDIENTS

- 1 cup stone fruit (like peaches, plums or nectarines), pitted and diced
- 1/2 cup bell pepper, diced
- 1/3 cup onions, diced
- 2 tablespoons jalapeno, diced
- 1 tablespoon cilantro, minced
- 1 tablespoon lime juice
- 2 teaspoons olive oil
- 1 pinch cayenne pepper
- Salt and pepper to taste

DIRECTIONS

1. Combine nectarine, bell pepper, onion, jalapeno, and cilantro in a bowl.
2. Stir in lime juice, olive oil, salt, and cayenne pepper.
3. Cover. Refrigerate to let flavors develop, 30 minutes to 1 hour. Before serving, stir in black pepper and season to taste with salt.
4. Serve with tortilla chips or on top of your favorite cooked meat.

Note:

- Add more cayenne or a minced jalapeno for more heat!



Nutrition Information

Serving size: 1/6 of recipe with nectarines

Calories	33
Total fat	2 g
Saturated fat	0.2 g
Cholesterol	0 mg
Sodium	195 mg
Carbohydrates	5 g
Fiber	1 g
Sugar	3 g
Protein	0.5 g

Recipe source: AllRecipes