Kiwi-Jalapeno Salsa

Serves: 2
Prep: 10 minutes

INGREDIENTS
• 3-4 kiwis, peeled and diced
• 1/4 cup red onion, diced
• 1/4 cup fresh cilantro or parsley, minced
• 1 jalapeno pepper, diced
• Salt, to taste

DIRECTIONS
1. In a medium bowl, mix together kiwi, cilantro or parsley, and jalapeno. Season with salt as needed.
2. Serve immediately or store in the refrigerator for 1-2 days.

Optional add-ins:
• 1/4 cup pomegranate seeds
• 1/2 avocado, chopped
• 1 cup chopped cucumber
• 2 cups diced tomatoes

Notes:
• For a more mild salsa, remove the seeds from the jalapeno before combining with other ingredients.

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