

# Summer Peach Salsa

## Ingredients

- 1 pint cherry tomatoes
- 1 large peach
- 1 jalapeno pepper
- 3 Tbsp red onion, chopped
- 2 Tbsp extra virgin olive oil
- 1 Tbsp lime juice
- 1 Tbsp fresh cilantro, chopped
- 1 garlic clove, minced
- $\frac{1}{4}$  tsp salt
- $\frac{1}{4}$  tsp black pepper

## Directions

1. In a food processor or blender, chop cherry tomatoes. Put in a large bowl.
2. Peel and remove pit from peach. Add to food processor or blender and coarsely chop. Add into bowl with chopped tomatoes.
3. Remove stem and seeds from jalapeno, mince. Add remaining ingredients in to bowl, stir.

## Handling & Storage

Choose peaches with firm, fuzzy skins that yield to gentle pressure when ripe. Avoid blemishes.

Store unripe peaches in a paper bag. When ripe, store at room temperature for use within 1-2 days.

# Nutritional Information

**Calories:** 24

**Total Fat:** 1.8 g

**Saturated Fat:** 0.3 g

**Trans Fat:** 0.0 g

**Cholesterol:** 0 mg

**Sodium:** 36 mg

**Total Carbohydrates:** 2.1 g

**Dietary Fiber:** 0.5g

**Sugars:** 1.6 g

**Protein:** 0.3 g

*Serves: 16*