

Peach Salsa Recipe



Prep Time: 20 minutes. **Servings:** 6 -8

The peaches are delicious in this salsa, you can use it as an appetizer with tortilla chips, and/or it is also really good as a topping for chicken, fish or pork; who would've thought? ;)

Ingredients

4 medium Peaches peeled (1 1/2 lbs.), diced.

2 tomatoes- (1 lb.), diced.

1 medium onion finely diced.

1 small clove of garlic finely minced.

Bunch of cilantro, chopped.

1 bell pepper seeded and finely diced.

2 jalapenos seeded and finely diced.

Juice of 2-4 limes, about ¼ cup juice.

1/2 tsp salt, or to taste.

1/4 tsp freshly ground black pepper or to taste.

Preparation:

1. Chop tomatoes and transfer them to a large bowl.
2. Finely chop seeded bell pepper and jalapeños as well as onion, garlic and transfer all your veggies to the bowl.
3. Dice the peaches. I liked the slightly larger dice for peaches to give them more of the center stage in this salsa. No need to peel them. You won't notice the peels and the color is prettier with the peel on but make sure to wash them well before. Transfer peaches to your bowl.
4. Add 1/2 bunch chopped cilantro, 2 Tbsp lime juice, 1/2 tsp salt and 1/4 tsp pepper. Fold everything together until well mixed and enjoy!