

# PEACH SALSA

Makes 1 quart



Kansas City

This sweet and spicy salsa showcases juicy, ripe peaches, herbs, and a kick of jalapeño and lime. Yep, this is what summer tastes like.

## INGREDIENTS

- 4 large fresh, ripe peaches, pitted and diced
- 2 jalapeños, de-seeded, de-stemmed and minced
- 1 yellow bell pepper, de-seeded, de-stemmed and diced
- 2 tablespoons cilantro leaves, chopped
- 1 tablespoon mint leaves, chopped
- 3 tablespoons yellow onion, peeled and small diced
- ¼ cup lime juice
- 1 tablespoon sugar
- Salt and pepper, to taste

## GARNISH

- Organic blue corn tortilla chips
- Lime zest

## METHOD OF PREPARATION

1. **Place onions in bowl and cover in juice, then season with salt and pepper. Marinate for 10 minutes.**
2. **Add rest of ingredients and mix.**
3. **Season to taste.**
4. **Serve with organic blue corn tortilla chips for a perfect summertime appetizer.**

*Enjoy!*



## CHEF NOTES

More than just a delicious app, this peach salsa also makes a spectacular topping for shrimp tacos.

Bon Appétit!

— Chef Kyle Williams

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