



Peach Salsa

a recipe from Georgia School Nutrition Division

MAKES: 4 cups salsa

PREP TIME: 20 min

CATEGORY: Garnish/Snack

Ingredients:

- 2 Cups Peaches, chopped, fresh Georgia Grown
- 1 Cup Red onion, chopped
- ½ Cup Bell pepper, chopped
- ¼ Cup Jalapeño pepper, chopped, seeds removed
- ¼ Cup Cilantro, chopped
- 2 TBSPs Lime juice
- ½ tsp Black pepper
- ½ tsp Salt

Steps:

1. Combine first five ingredients into a large bowl.
2. Add lime juice, salt & pepper.
3. Thoroughly mix and refrigerate until ready to serve.

SERVING SUGESTIONS: Enjoy with chips as a dip or use as a marinade for meat or fish.