

Its Salsa Time



Pineapple Mango Salsa

1 whole Pineapple, Peeled and Diced
1 whole Mango, Peeled and Diced
1/2 Medium Red Onion, Finely Diced
1 whole Jalapeno, Seeded and Diced (optional)
Fresh Cilantro, Chopped
1 whole Lime, Juiced
Dash Kosher Salt
Dash Granulated Sugar (optional)

Combine diced pineapple, mango, red onion, jalapeno, and cilantro. Squeeze in lime juice and add salt and sugar if needed. Stir to combine. Serve within an hour with tortilla chips or on top of chicken or fish.

Peach and Mango Salsa

2 medium fresh peaches, peeled, seeded and diced (about 2 cups)
1 mango, diced and peeled (about 1½ cups)
½ cup diced red onion
½ cup diced red bell pepper
1 jalapeño pepper, seeded and minced
½ cup coarsely chopped fresh cilantro
2 tablespoons lime juice

Combine peaches, mango, onion, bell pepper, jalapeño, cilantro, lime juice and salt in a medium bowl. Let stand for at least 10 minutes before serving.

Georgia Peach Salsa

2 cups peach —chopped and peeled or unpeeled (your choice)
1 cup red onion — chopped
½ cup red bell pepper — chopped
1/4 cup jalapeno — without seeds and chopped
2 tablespoon lime juice
1 tablespoon cilantro — chopped (optional)
Salt and black pepper to taste — optional

In a large bowl, add all the ingredients and toss well to combine.

Serve immediately or keep it in the fridge for 30 minutes before serving. Enjoy!

You may choose to use peaches, mangos, and pineapples in these recipes and they are all interchangeable so feel free to use all three together if you like. You can leave the skin on the peaches if you like. Just wash them well. Serve these salsas with corn chips, as a side or over chicken, fish or with seafood.

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