

Grapefruit Olive Salsa

Salty olives and refreshing pink grapefruit make a summery salsa. Serve it with homemade crab cakes, salmon cakes, tortilla chips, or toasted whole wheat pita.

Serves 8

Ingredients

- 1 large pink grapefruit, about 1/2 pound, sectioned
- 1 small Haas avocado, diced
- 2 green onions, thinly sliced
- 1 cup papaya, diced
- 1 medium lime, zested and juiced
- 1/4 cup cilantro, packed, chopped
- 1/4 cup pitted black olives, such as Kalamata
- 1/4 teaspoon salt

Directions

Mix all ingredients in a medium bowl or a large zipper storage bag. Let sit for an hour to allow the flavors to mingle. Store in an air-tight container and refrigerate for up to 5 days.

Make It A Meal

Salmon with Orange and Balsamic Glaze or Citrus Almond Chicken

Wine Pairings

Sauvignon Blanc, Pinto Blanc, Chardonnay