

Tropical Fruit Salsa

Fresh tropical fruit is so sweet, it livens up any dish. I like to make a big batch of this salsa to use for chip-dipping and to accompany my grilled fish or meat. Just eating this salsa makes me feel like it's 80 degrees and sunny outside year-round!

Serves 8

Ingredients

1 mango, peeled and diced
2 kiwi, peeled and diced
1 jalapeno, seeded and minced
1 cup papaya, diced
1/3 cup diced red onion
1/4 cup cilantro, packed, chopped
Juice of 1 large lime or one small lemon
1/2 teaspoon salt

Directions

Combine all ingredients in a medium bowl or a large zipper storage bag. Let sit for an hour to allow the flavors to mingle. Serve with whole grain tortilla chips or as an accompaniment to your favorite main dish!

Make It A Meal

Serve with Jalapeno flank steak, Quinoa crusted chicken fingers or Crepes.

Wine Pairings

Gewürztraminer