

Peach Salsa Recipe: A Sweet and Spicy Summer Side Dish

There are several reasons why this peach salsa recipe stands out among the rest:



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15 min

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INGREDIENTS

- 3 ripe peaches, diced
- 1 small red onion, finely chopped
- 1 jalapeño, seeded and minced (adjust for spice preference)
- 1/4 cup fresh cilantro, chopped
- Juice of 1 lime
- Salt to taste
- Optional: 1 cup corn (fresh or canned)

DIRECTIONS

- 1. Prepare the : Peaches:** Start by washing the peaches thoroughly. Cut them in half, remove the pit, and dice the flesh into small cubes. The riper the peaches, the sweeter your salsa will be.
- 2. Chop the : Vegetables:** Finely chop the red onion and jalapeño. If you prefer a milder salsa, make sure to remove the seeds from the jalapeño before chopping.
- 3. Mix : Ingredients:** In a medium-sized bowl, combine the diced peaches, chopped onion, jalapeño, and cilantro. Gently toss to mix the ingredients without mashing the peaches.
- 4. Add : Lime Juice and Season:** Squeeze the juice of one lime over the mixture and add salt to taste. The lime juice not only adds flavor but also helps to preserve the freshness of the salsa.
- 5. Chill and : Serve:** For the best flavor, let the salsa sit in the refrigerator for at least 30 minutes before serving. This allows the flavors to meld beautifully.

TIPS FOR SUCCESS

Use Fresh Ingredients: Always opt for fresh, ripe peaches for the best flavor.

If peaches are out of season, you can substitute with mangoes for a different twist.

Adjust Spice Levels: If you're serving guests with varying spice tolerances, consider serving the jalapeño on the side so everyone can customize their salsa.

Add Texture: For added crunch, mix in some diced bell peppers or even cucumber.

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