

Noreen's Kitchen

Fresh Peach Pineapple Salsa

1 cup fresh peaches, diced	2 serrano chilies, seeded and diced
1 cup fresh pineapple, diced	2 cloves, fresh garlic, minced
1 cup fresh Roma tomato, diced	¼ cup fresh lime juice
1 cup sweet onion, diced	½ cup fresh, chopped cilantro
1 red bell pepper, diced	1 teaspoon salt
2 jalapeno peppers, seeded and diced	

Step by Step Instructions

Combine all ingredients in a large bowl and toss to combine.

Allow mixture to rest for up to 2 hours in the refrigerator, before serving.

Leftovers can be stored in an airtight container for up to one week.

COOK'S NOTES:

This salsa is great eaten as a traditional salsa with chips or as a topping for grilled chicken, pork or fish. Also, a great accompaniment to tacos, burritos or tostadas in the place of a traditional Pico de Gallo.

Fresh fruit is best for this recipe. Saved the canned version for your J-ello.