Peach Salsa

Recipe from Natasha's Kitchen

Ingredients

- 1 lb tomatoes, diced
- 1 bell pepper (4 oz), seeded and finely diced
- 2 jalapenos, seeded and finely diced
- 1 medium onion, finely diced
- 1¹/₂ lbs peaches, diced
- ¹/₂ bunch cilantro, chopped
- 2 Tbsp lime juice
- $1\frac{1}{2}$ tsp salt, or to taste
- ¹/₄ tsp freshly ground black pepper or to taste

Directions:

- 1. Chop tomatoes and transfer them to a large bowl.
- 2. Finely chop seeded bell pepper, jalapeños, and onions and transfer all your veggies to the bowl.
- 3. Dice the peaches. No need to peel them! You won't notice the peels and the color is prettier with the peel on. Transfer peaches to your bowl.



4. Add ¹/₂ bunch chopped cilantro, 2 Tbsp lime juice, 1¹/₂ tsp salt and ¹/₄ tsp pepper. Add more salt and pepper to taste if desired. Fold everything together until well mixed. Serve with tortialla chips or as a topping on grilled chicken or fish.