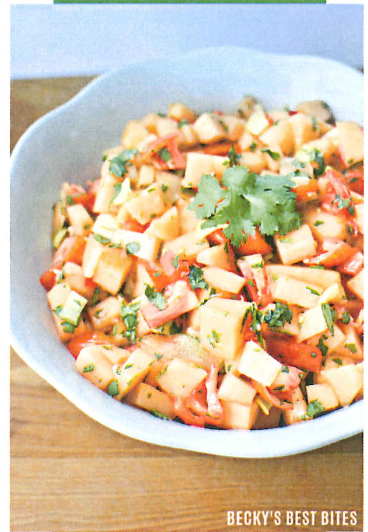


Summer Garden Fresh Cantaloupe Salsa

Here's how you make it...

Ingredients

- 4 cups cantaloupe, chopped into bite-sized pieces
- 5-6 medium tomatoes, cored and chopped into bite-sized pieces
- 1 cup bell pepper
- ½ cup jalapeno (Optional)
- 2 cloves garlic, finely minced
- 1 tbsp. extra virgin olive oil
- Zest and juice from one lime
- ½ cup fresh cilantro, finely chopped
- salt and pepper, to taste



Directions

1. Add cantaloupe, peppers, garlic and olive oil to a large mixing bowl and stir to combine.
2. Add lime zest and juice, cilantro, salt and pepper. Give it one more good stir to combine.
3. Test for seasoning and adjust if necessary.
4. Chill for 1 -2 hours prior to serving.
5. Give it one last stir. Serve with whole grain tortilla chips or as a topping for your favorite grilled meat or fish.

beckysbestbites.com