

FOUR EASY SUMMER SALSAS!

1. Pineapple Jalapeno Salsa

- 1 cup grilled and diced pineapple
- 1 cup grilled sweet corn
- 1 tablespoon diced jalapeno
- 1/3 cup diced red bell pepper
- 1/3 cup diced shallots
- 1 tablespoon lime juice
- Pinch salt



Mix all the ingredients in a bowl and serve cold.

2. Watermelon Salsa:

- 2 cups diced seedless watermelon, 1/4 inch
- 1/4 small red onion, finely diced
- 2 tbsp roughly chopped fresh cilantro
- Juice of 1 lime
- 1/2 jalapeno pepper, seeded and finely diced
- 1 tablespoon olive oil
- 1 cup fresh blueberries



Mix all the ingredients in a bowl and serve cold.

3. Caribbean salsa:

- 1 Haas avocado, diced
- 2 large ripe mangos, peeled, seeded and coarsely chopped
- 1 1/2 tbsp chopped red onion
- 1-2 tbsp chopped fresh cilantro
- 2-3 tbsp fresh lime juice
- Salt and pepper, to taste



Mix all the ingredients in a bowl and serve cold.

4. Shrimp Salsa

PREP TIME: 15 mins

TOTAL TIME: 15 mins

YIELD: 8 **SERVINGS**

COURSE: Appetizer, Dip, Side Dish, Snack

CUISINE: Mexican



Shrimp Salsa is so good, you might not want to share! Made with shrimp, tomatoes, cilantro, red onion and lime juice. Bring this to a party and watch it disappear!

Ingredients

- 16 oz cooked peeled shrimp, diced fine
- 4 vine ripe tomatoes, diced fine
- 6 tbsp red onion, finely diced
- 3 tbsp jalapenos, diced fine (more or less to taste)
- 2 tbsp minced cilantro
- 2 limes, juice of (or more to taste)
- 1/2 tsp kosher salt

Instructions

- Combine diced onions, tomatoes, salt and lime juice in a non-reactive bowl and let it sit about 5 minutes.
- Combine the remaining ingredients in a large bowl, taste for salt and adjust as needed.
- Refrigerate and let the flavors combine at least an hour before serving.
- Makes 4 1/4 cups.