

CREATE YOUR OWN FRUIT SALSA

Yield: 6 Servings | Serving Size: 1/4 cup

Cost/Serving: \$0.35

Ingredients:

2 cups chopped fresh fruit (melon [honeydew, cantaloupe, or watermelon], pineapple, mango, peach, strawberries, or papaya) or 1 (16- to 20- ounce) can pineapple or peaches, drained and finely chopped 1 cup peeled, seeded, and chopped cucumber (optional) 1/4 cup finely chopped red or white onion 1/2 cup chopped red or green bell pepper (optional) 2 Tablespoons to 1/4 cup fresh mint or cilantro, finely chopped (optional)

1/2 to 1 fresh hot chili, jalapeno, or Serrano, seeded and finely chopped or use Tabasco™ or other hot sauce to taste

2 Tablespoons to ¼ cup lime juice or lemon juice White or brown sugar (optional)
Salt and pepper (optional)

Directions:

- 1) In a medium size bowl, stir together all ingredients.
- 2) Taste and season with more sugar and lemon or lime juice if needed. Add salt and pepper, if desired.
- 3) Cover and chill for at least 30 minutes. Serve with grilled or broiled fish or chicken.

Caution: When handling hot peppers, the oils can cause burning and skin irritation. You can wear clean kitchen gloves or wash hands thoroughly after preparing. KEEP HANDS AWAY FROM EYES.

Nutrition Facts

6 servings per container

Serving size 0.25 cup (71g)

Amount per serving Calories

25

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 0g Added S	ugars 0%
Protein 0g	
Vitamin D 0mcg	0%
Vitaliiii D Sillog	070

Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 0mg	0%
Potassium 136mg	2%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Buy Eat Live Better Nutrition Education Program | www.montana.edu/extension/buyeatlivebetter

This Institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. This work is supported by the Expanded Food and Nutrition Education Program (EFNEP) from the USDA National Institute of Food and Agriculture. USDA is an equal opportunity provider, employer, and lender. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.



Find us on Pinterest pinterest.com/buyeatlive



Find us on Facebook facebook.com/buyeatlivebetter

