KitchenBooQ

Frugal -Chipotle Peach Salsa

Serving: 12 | Cook Time: 30 mins | Level: Easy



INGREDIENTS

- 2 lbs. ripe peaches
- 1/4 red onion
- 2 cloves garlic
- 1 tsp grated fresh ginger
- 2 chipotle peppers in adobo
- 1/2 bunch cilantro
- 1 lime
- ½ tsp salt

PREPARATION

1. Dice the peaches into small pieces (peeling is not necessary). Finely dice the onion, mince the garlic, grate the ginger, mince the chipotle peppers, roughly chop the cilantro, and squeeze the juice from the lime.

2. Add the peaches, onion, garlic, and ginger to a bowl. Add one of the minced chipotle peppers, 1 Tbsp lime juice, and 1/4 tsp salt to begin with. Stir the ingredients to combine. Taste the salsa and adjust the salt, lime, or chipotle to your liking.

3. Serve immediately or refrigerate until ready to eat.