Peach Tomato Salsa

Ingredients:

3  ripe tomatoes (2 cups chopped)  
3  tomatillos with outer covering removed (chopped small)  
½  green bell pepper (½ cup chopped small)  
½  cucumber, unpeeled (½ cup chopped small)  
2  peaches (1 cup chopped)  
½  red onion (½ cup chopped small)  
2  tablespoons jalapeno pepper, seeds removed and chopped small (optional)  
2  tablespoons fresh lime juice  
½  cup fresh cilantro, chopped  
Salt and pepper, if desired

Directions:

1. Add all chopped vegetables to a large bowl. Add fresh lime juice and mix well.  
2. Gently stir in fresh cilantro.  
3. Add salt and pepper, if desired.  
4. Serve immediately or keep refrigerated.

Yields about 8 servings

Source: Cornell University Cooperative Extension in New York City

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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