

# Grilled Peach Salsa

Recipe by Jenna Weber for PBS Fresh Tastes blog  
<http://www.pbs.org/food/blogs/fresh-tastes/>

## Ingredients

1 sweet yellow onion, minced  
1 lb yellow peaches  
1 jalapeno pepper, seeded and minced  
juice of 1 lime  
1 large tomato, minced  
1 bunch cilantro, minced  
1 tsp minced garlic  
pinch of sea salt to taste



## Directions

1. Preheat your grill to medium high heat. Rub a little olive oil over the grates.
2. Slice your peaches down the middle and discard the pit. Once the grill is hot, set peaches (cut-side down) on the grill and close the top. Grill for 8-10 minutes, until peaches are very juicy and have those nice charred lines running across. Remove peaches from the grill and turn off grill.
3. Set grilled peaches aside to cool. Meanwhile, combine the minced sweet onion, jalapeno pepper, tomato, cilantro and garlic in a large bowl. Once peaches are cool enough to handle, chop them up and add them to the bowl.
4. Squeeze a lime over everything, toss well and season with sea salt to taste. This salsa is excellent on anything from chicken tacos to chips to scrambled eggs. It tastes better once it has time to marinate in the fridge for a bit, though, so I suggest letting it sit overnight before serving.

## **This salsa isn't just for dipping chips! Here are some ways to incorporate it into different dishes in your own kitchen:**

Make quesadillas with whole wheat tortillas, shredded chicken, cheese and a few scoops of peach salsa

Mix 1.5 cups of salsa in with 2-3 cups of cooked brown rice, 1 can of rinsed black beans, and ½ cup of crumbled feta cheese for a delicious side dish.

Use it as a topping for any grilled meat (chicken, tilapia, and salmon would be particularly delicious!).

Make a salad! Start with a bed of fresh spinach (or any greens of your choice), add chopped red pepper, fresh corn, black beans or chicken, a bit of diced avocado, and a scoop or two of salsa. Crumble some tortilla chips on top instead of croutons and enjoy!