



STRAWBERRY JALAPENO SALSA



SERVES:

2-4

PREP TIME:

10M

COOK TIME:

0M

DAIRY FREE GLUTEN FREE PALEO VEGAN VEGETARIAN

INGREDIENTS:

¼ Cup Crofter's Organic Just Fruit Strawberry Fruit Spread

14-16 Strawberries (Diced)

1-2 Jalapenos (Diced)

½ Small Red Onion (Diced)

½ Cup Fresh Cilantro (Chopped)

2 Small Limes (Zested & Juiced)

Pinch of Salt

DIRECTIONS:

1. First begin by preparing the strawberries, jalapenos and red onion. Dice these into small bite sized pieces and set aside. Next, chop up the fresh cilantro and juice and zest the limes. Set aside.
2. In a medium sized mixing bowl, combine the Crofter's Organic Just Fruit Strawberry Fruit Spread with the lime zest, lime juice and salt. Whisk to mix.
3. Next, add in the diced strawberries, jalapenos, red onion and cilantro. Use a spatula to gently toss the salsa until all of the ingredients are evenly mixed. Give the salsa a taste. If you want it a bit spicier, add in more jalapeno. If you want it a bit sweeter, add in another Tbsp of Crofter's Organic Just Fruit Strawberry Fruit Spread.
4. Store in an air-tight container and place in the fridge until ready to serve. For best results, allow the salsa to marinate in the fridge for 30 minutes to 1 hour. Enjoy!