

ONE BITE

VEGAN MAGAZINE

HOW TO MAKE
Vegan
Sushi

Superfood Infused
Coconut
and Cacao
Donuts

MUST TRY
Bliss Ball
- 4 WAYS!

22
FUN-SIZED
FLAVOR-FILLED
PLANT BASED
RECIPES

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Zucchini
Tater Tots

Party Perfect Spinach Cheese
Pizza Rolls

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Jalapeño Peach Salsa

A sweet and spicy salsa that you can't go wrong with

By: Jacqueline Adey

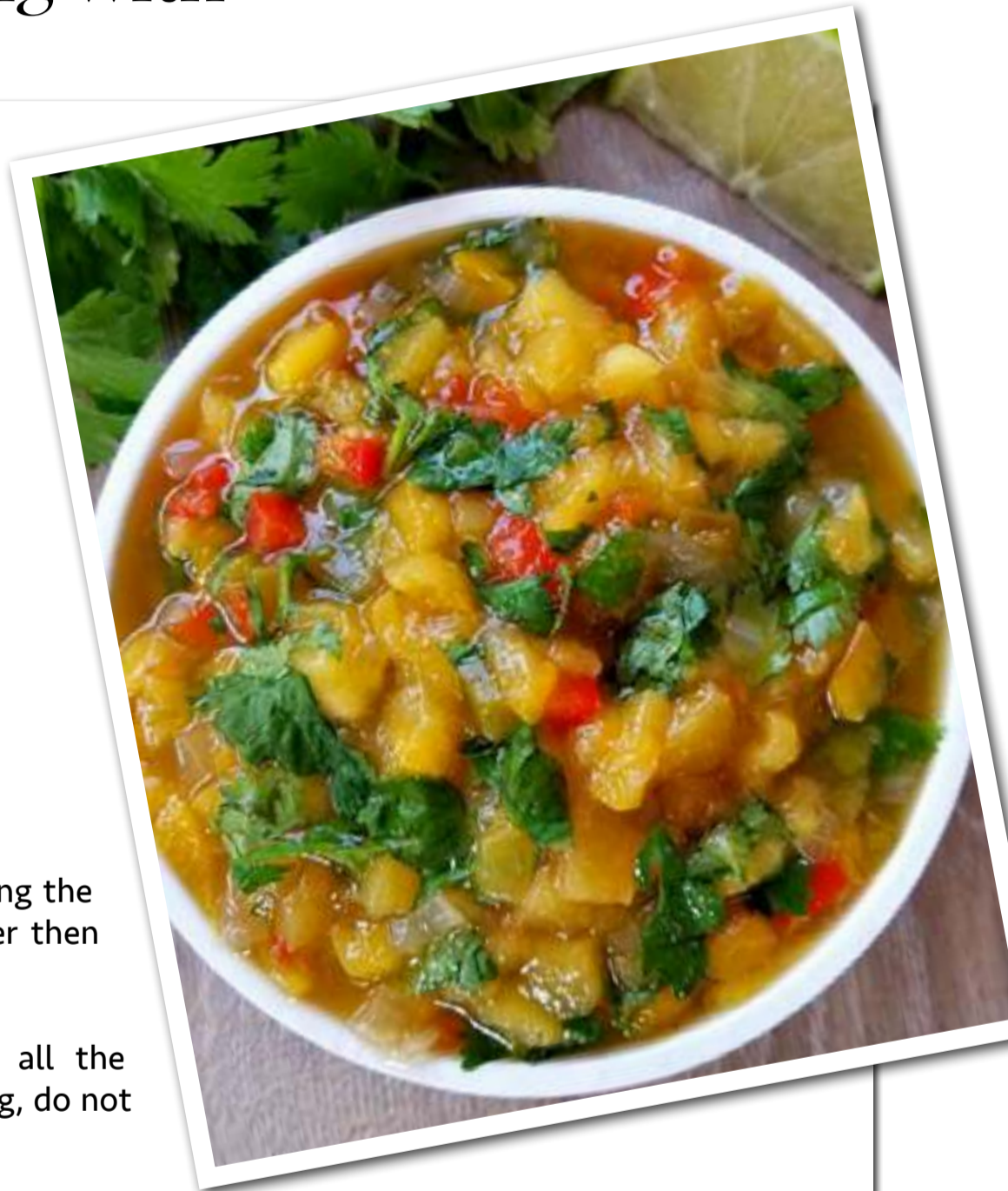
Serves: 3

Ingredients:

- 2 large peaches
- ½ orange pepper
- 1 tbsp Fresh jalapeño
- 1 tsp lime juice
- 2 tbsp Cilantro
- ½ small onion
- pinch of salt and pepper to taste

Instructions:

1. Wash and chop the peaches removing the pit. Wash and chop the orange pepper then jalapeno, removing the seeds.
2. Place into a blender along with all the remaining ingredients. Chop everything, do not puree.
3. Season with salt and pepper to taste.
4. Marinade for a minimum of one hour, enjoy!





I love making peach salsa; it's easy and versatile and takes no special effort at all. Basically all you are going to need is some fresh peaches, fresh jalapenos along with a chopped onion, orange pepper, cilantro and salt to taste.

This salsa is on that list of my favorite homemade salsas and cannot be found in the stores.

So you definitely should give it a try, not only does it go so well paired with your favorite nachos; it also goes well when paired alongside chicken and pork dishes.

So whenever I'm making this I will make a big enough batch, so that I can use it in a few different ways. You will find an awesome recipe below that

feature this salsa, which you're sure to love!

I like to add all my ingredients to a small food processor, which will chop it all together in a jiffy. However if you don't have a food processor, then feel free to use a knife just make sure you are chopping it all up as small as possible.

Note: You can omit the Jalapeno sauce which is found in bottled Jalapenos if desired

canadiancookingadventures.com/recipe/jalapeno-peach-salsa/



ABOUT THE AUTHOR

Hi I'm Jacqueline, the creator of Canadian Cooking Adventures.

I handle all the recipe development, photography, creative design, content, and technical elements behind Canadian Cooking Adventures.

Here is where you will find hundreds of diverse recipes, restaurant reviews, travel information and personal quotes to inspire you. It brings me joy to share this all with you! Here on my website you'll see my obsession for cooking diverse foods, nature, travel, my animals and quite simply – ALL THINGS Canadian. I hope you find your time here interesting, delicious and inspiring. You may find more of my recipes at canadiancookingadventures.com

