

# Peach and Pepper Salsa

Makes: 8 servings



**Total Time: 10 minutes**

**Ingredients:**

4 large peaches, pitted and chopped  
1 jalapeno pepper, finely chopped  
½ small red onion, finely chopped  
1 large red bell pepper, chopped  
1 Tbsp. D'Avolio's Persian Lime Olive Oil  
¼ cup D'Avolio's Pineapple White Balsamic Vinegar  
Pinch salt  
Freshly ground pepper to taste

**PREPARATION**

1. **Combine peaches**, peppers, and onion in a large bowl. Drizzle with D'Avolio's Persian Lime Olive Oil and Pineapple White Balsamic Vinegar. Toss to combine. Sprinkle with a pinch of salt and fresh ground pepper. Store in refrigerator up to 3 days.

This sweet and tangy salsa can be served with corn chips, or as a topping for grilled fish, chicken, or pork.

**Nutrition:** 80 calories; 4g fat (0.5g saturated); 11g carbohydrates; 1g protein; 2g fiber; 40mg sodium