



## Peach Salsa

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This recipe for peach salsa is the ultimate summer condiment. Juicy ripe peaches, herbs, and a bit of jalapeno creates a sweet and spicy salsa that's perfect with chips, on fish or chicken, or even on a sandwich!

**Course**                      Appetizer  
**Cuisine**                      American

**Keyword**                      peach salsa  
**Prep Time**                      10 minutes  
**Cook Time**                      1 minute  
**Total Time**                      10 minutes  
**Servings**                      4 servings  
**Calories**                      63kcal  
**Author**                      [Sara Welch](#)

### Ingredients

- 2 cups of peaches diced
- 1/4 cup minced red onion
- 2 teaspoons minced jalapeno remove ribs and seeds before mincing to reduce the heat level
- 1/3 cup chopped cilantro
- the juice of one lime or more to taste
- salt to taste

### Instructions

1. Place all of the ingredients in a bowl and stir to combine. Cover the bowl and refrigerate for at least 30 minutes or up to 1 day. Serve with chips or use as a condiment for chicken or fish.

### Nutrition

Calories: 63kcal | Carbohydrates: 14g | Protein: 2g | Fat: 1g | Sodium: 76mg | Fiber: 4g | Sugar: 11g