



## Citrus Salsa

6 Servings • 1 Serving = 1/3 Cup

### INGREDIENTS

- 3 navel oranges
- 2 limes
- 1 serrano or jalapeño pepper
- Handful of cilantro
- 1 Tablespoon olive oil
- ¼ teaspoon salt

### DIRECTIONS

1. Peel and cut the navel oranges and limes into segments and chop coarsely.
2. Seed and dice the serrano or jalapeño pepper.
3. Chop the cilantro.
4. In a medium bowl, combine oranges, limes, pepper, cilantro, olive oil, and salt. Stir well.
5. Refrigerate for 24 hours ahead of time to allow flavors to combine.

### Nutrition Facts

servings per container	
<b>Serving size</b>	<b>(97g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>60</b>
<b>% Daily Value*</b>	
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 100mg	4%
<b>Total Carbohydrate 11g</b>	<b>4%</b>
Dietary Fiber 2g	7%
Total Sugars 7g	
Includes 0g Added Sugars	0%
<b>Protein 1g</b>	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 0mg	0%
Potassium 129mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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