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## Blueberry-Peach Salsa \*\*

This refreshing and tangy salsa is the perfect summer appetizer. Made with fresh blueberries and peaches, it's a delicious combination of sweet and savory flavors. Serve it with tortilla chips or as a topping for grilled chicken or fish.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: N/A Total Time: 15 mins

Recipe Yield: 500 grams Number of Servings: 10

Serving Size: 50 g

## **Ingredients**

250 g	blueberries
250 g	peaches
50 g	red onion
15 g	Jalapeño pepper
30 ml	lime juice

15 g	fresh cilantro
5 g	salt
2 g	black pepper

## **Directions**

#### Step 1



Dice the peaches, red onion, and jalapeno pepper.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2

Mixing

In a bowl, combine the diced peaches, blueberries, red onion, jalapeno pepper, lime juice, fresh cilantro, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

## Step 3

Refrigerating

Refrigerate for at least 1 hour to allow the flavors to meld together.

Prep Time: 0 mins Cook Time: 0 mins Step 4 Serving Serve chilled and enjoy! Prep Time: 0 mins Cook Time: 0 mins **Nutrition Facts** Calories: 45 kcal **Fat:** 0 g Protein: 1g Carbohydrates: 11 g **Nutrition Facts** 

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	11 g	20%	22%
Fibers	2 g	5.26%	8%
Sugars	8 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### **Fats**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	5 iu	0.56%	0.71%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	15 mg	16.67%	20%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	90 mg	3.91%	3.91%
Calcium	1 mg	0.1%	0.1%
Iron	1 mg	12.5%	5.56%
Potassium	80 mg	2.35%	3.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

Seasonality

Summer

Meal Type

Breakfast Lunch Snack Supper **Events** Picnic Course Sauces & Dressings Side Dishes Salads Snacks Cultural Cinco de Mayo Chinese New Year Ramadan Diet Vegetarian Diet Vegan Diet Flexitarian Diet Pescatarian Diet The Gerson Therapy Difficulty Level Medium

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