

Fruit Salsa

Lucy served this tasty salsa at our Herbal Summer Fruits workshop at Missouri Botanical Garden on August 27, 2016.

1 tomato 1 avocado, peeled and pitted

1 orange, peeled and segmented 1 bunch cilantro

2 kiwis, peeled and sliced 2 jalapeño chile peppers

1 red onion, coarsely chopped garlic salt to taste

In a food processor, place tomato, orange, kiwis, red onion, avocado, cilantro, and jalapeño chile peppers.

Process using pulse setting until finely chopped but not quite smooth.

Transfer to a medium bowl, and sprinkle with garlic salt.

Serve with tortilla chips.