



## RECIPE CARD

# PEPPER SALSA

### Pepper Salsa

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*Bell peppers, specifically the red, yellow, and orange varieties, have a tangy and sweet taste and, when diced up very small and paired with other traditional salsa ingredients, make for a delicious combination*

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#### Ingredients

4 cups **diced bell peppers** in a variety of colors (about 4-5 medium peppers)  
¾ cup chopped **cilantro** (1 medium or large bunch of cilantro)  
1 – 2 **jalapeños**, deseeded and minced (keep seeds if more spice is desired)  
½ cup diced **red onion** (½ of a medium red onion)  
2 **garlic** cloves, minced  
Juice from two **limes**  
¼ teaspoon **salt**

#### Directions

1. Mix the peppers, cilantro, jalapeño and onion together in a medium bowl.
2. Add the lime juice, garlic, and salt to the rest of the ingredients and mix together.
3. Serve immediately or refrigerate to allow flavors to combine.
4. Enjoy!



*Recipe adapted from  
Mill City Farmers Market*