

# Orange and Tomato Salsa

*Adapted slightly from Robert Danhi, chef*



*A different taste altogether, with the use of fresh oranges added.*

1/2 cup orange sections, peeled, diced, Navel type or Cara Cara

2 whole Roma tomatoes, seeded, chopped

1 tablespoon red onion, minced

1 teaspoon jalapeno pepper, fresh, minced

1 tablespoon fresh lemon juice, or more if needed

1/2 teaspoon salt, or more if needed

3 tablespoons fresh cilantro, minced

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 4

1. In a medium bowl combine all the ingredients and mix well.
2. If time permits, chill for an hour or two just to marry the flavors. Taste for seasoning (salt and lemon juice particularly). Serve with chips, or as a topping on fish or chicken.

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Per Serving (excluding unknown items): 26 Calories; trace Fat (7.1% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 273mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 0 Fat.