



COOKS ON MAIN

*for the everyday chef*

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### **Tomato and Peach Salsa with Jalapeños and Cilantro**

*Makes about 3 cups*

4 peaches  
1 pound tomatoes  
1 jalapeño pepper  
2 tablespoons freshly squeezed lime juice  
1 small red onion  
1 small garlic clove  
1/2 cup chopped cilantro leaves and thin stems  
3/4 teaspoon salt

Blanch and peel 4 peaches. Pit them and cut them into 1/4-inch dice, then combine in a medium-size bowl with 1 pound tomatoes, halved, seeded, and cut into 1/4-inch dice; 1 jalapeño, stemmed, ribs and seeds removed, and cut into 1/4-inch dice; 2 tablespoons freshly squeezed lime juice; 1 small red onion, cut into 1/8-inch dice; 1 small garlic clove, minced; 1/2 cup chopped cilantro leaves and thin stems; and 3/4 teaspoon salt. Taste the salsa and adjust the salt and lime juice as needed. Chill for at least 1 hour and up to 24 hours before serving.