

# PEACH AND TOMATO SALSA



CANADA AGRICULTURE AND FOOD  
MUSEUM – MUSÉE DE L'AGRICULTURE  
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**Program**

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*This sweet and zesty salsa is quick and easy to prepare.*

## Ingredients

- 4 to 6 plum or Roma tomatoes, seeded and diced
- 2 bell peppers (red, yellow and/or orange)
- Half of one medium yellow onion
- 28 fl oz (796 mL) can of peaches or 4 fresh peaches
- ¼ cup (60 mL) finely chopped fresh cilantro (or parsley)
- 2 tbsp (30 mL) lime juice (about 2 limes)
- Salt and pepper to taste
- Hot pepper (optional)

## Preparation

1. Place the diced tomatoes in a large bowl. Finely chop the bell peppers and onion, then add them to the bowl.
2. Dice the peaches without peeling them, then add to vegetables in the bowl. Stir the mixture with a large spoon to combine.



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3. Add the finely chopped cilantro, lime juice, and salt and pepper to taste. Mix everything together until well combined, then serve with tortilla chips.
4. Enjoy!