



Cantaloupe Salsa

Course: **Appetizers**

Servings

4 servings

Prep time

15 minutes

Total time

35 minutes

Beautiful, ripe cantaloupe pairs with crisp jicama, a spicy serrano pepper and lime juice in this appealing salsa. Serve this pretty appetizer with crunchy tortilla chips.

Ingredients

2 cups cantaloupe, diced

1 cup jicama, cut in small matchsticks

1/2 yellow, orange or red bell pepper, diced

1 jalapeno or Serrano chile, minced

1/4 cup fresh cilantro, chopped

Juice of one lime

1/2 teaspoon salt

1/2 teaspoon crushed red pepper flakes

1/4 - 1/2 cup minced shallots or finely sliced green onion

Directions

1 Stir together. Allow flavors to blend for 20 to 30 minutes.

2 Serve with tortilla chips.