



Pomegranate and Roasted Corn Salsa

Course: **Appetizers, Sides** / Cuisine: **American** / Difficulty: **Easy**

Servings	Prep time	Resting Time	Total time
6 servings	15 minutes	30 minutes	45 minutes

This fresh salsa blends delicious seasonal flavors into a delightfully pretty appetizer that is rich with succulent contrast. Delicious with plantain or sweet potato chips.

Ingredients

1/2 cup pomegranate arils

Zest of 1 small lime (1 teaspoon)

1 Tablespoon lime juice

1 Tablespoon pomegranate juice

2 Tablespoons honey

1/2 cup jicama, cut in small cubes or matchsticks

1/2 cup roasted corn, thawed

1 jalapeno minced

2 Tablespoons chopped cilantro

1/2 teaspoon fresh ginger, grated

1/4 teaspoon freshly ground pepper

1/8 teaspoon salt

1/4 cup pine nuts, toasted

Directions

- 1 Place all ingredients in a medium bowl. Stir until well combined.
- 2 Allow mixture to rest for thirty minutes or so to allow flavors to blend.

3 Serve the salsa with plantain chips, [Baked Sweet Potato Chips](#), or Tortilla Chips.

4 Enjoy!