



APRICOT JALAPEÑO SALSA



SERVES: 4 | PREP TIME: 5M | COOK TIME: 0M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

2-3 Tbsp Crofter's Organic Premium Apricot Fruit Spread

2 Jalapeño Chiles (Finely Diced)

2 Green Onions (Finely Chopped)

2 Tbsp Red Onion (Finely Diced)

6 Cups Fresh Apricots (Diced & Pitted)

1 Tbsp Fresh Ginger (Minced)

½ Tsp Sugar

½ Tsp Course Salt

Rice Crackers/Tortilla Chips

DIRECTIONS:

1. Place your pitted and diced apricots in a bowl along with the diced red onion and finely chopped green onion.
2. Halve your jalapeños. Remove the ribs and seeds from the inside.
3. Next, finely chop your jalapeños into small chunks and add into the bowl with the apricots and onions.
4. Stir in the ginger, sugar, salt and Crofter's Organic Premium Apricot Fruit Spread until all is well combined.
5. Place salsa in a smaller bowl and serve. We paired our salsa with sea salt rice crackers. Other options include tortilla chips, braise a chicken with it, it pairs great with seafood like shrimp or crab, or even add it to your fish tacos. Enjoy!