Pacific Northwest Canned Pear Salsa

24 Servings

Ingredients

1 can (28 ounces) diced tomatoes, in juice, drained
2-1/2 cups Pacific Northwest Canned Pears, diced, in juice, drained
1 medium yellow onion
2 cloves garlic
1 cup cilantro leaves and tender stems, loosely packed
2 jalapeno peppers, stemmed, seeded, de-ribbed and finely diced
2 to 3 teaspoons red wine vinegar, or to taste
2 teaspoons kosher salt, plus more to taste

Method

Place half of the drained pears and tomatoes in a food processor fitted with the steel blade. Pulse for a few seconds at a time until the mixture is almost pureed. It doesn't have to be completely smooth; this is the base of the salsa and will help coat and hold the other ingredients together. Remove into a bowl.

Cut the onion in small dice, finely mince the garlic and coarsely chop the cilantro. Add to the puree. Fold in the jalapeno, remaining pears and tomatoes, and stir well to combine. Add the vinegar and salt, taste and adjust seasoning as needed. Serve with fish tacos.

The salsa will keep in the refrigerator for up to 1 week.

Servings

Makes about 6 cups or 24 ¼-cup servings

Nutrition

Calories	*32*
Protein	*1 g*
Carbohydrates	*8 g*
Total Fat	*0 g*
Saturated Fat	*0 g*
Cholesterol	*0 mg*
Sodium	*225 mg*
Dietary Fiber	*1g*
Trans Fat	*0 g*

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