

Holiday Pomegranate Salsa

Cooking Instructions

1. Gently remove all of the seeds from the pomegranates and place into a medium-sized bowl.
2. Cut the grape tomatoes into halves or chunks and chop the red onion into small pieces. Add the tomatoes and onion to the bowl.
3. Add the chopped cilantro and the olive oil, salt, pepper, garlic powder, and cayenne pepper to the bowl.
4. Squeeze lime juice over mixture. Depending on how juicy the limes are, you may need the juice from two limes. Gently mix everything together.
5. Chop the avocados into small pieces and add to the bowl. Gently mix everything again. Serve with chips or crackers and enjoy!

Recipe

- 1 tablespoon of olive oil
- 2 avocados
- 2 pomegranates
- 1 package of grape tomatoes
- 1 small red onion
- 1/3 cup chopped cilantro
- 1–2 limes
- 1 pinch of cayenne pepper
- 1 teaspoon of garlic powder
- ½ teaspoon of salt
- ½ teaspoon of black pepper

Grocery List – Add optional ingredients as desired

Produce

- 2 avocados
- 1 small red onion
- 1 package of grape tomatoes
- 2 pomegranates
- 1–2 limes
- 1 bunch of cilantro

Pantry

- salt
- pepper
- olive oil
- garlic powder
- cayenne pepper