



Recipe for-

Family Friendly Recipe: Peachy Spring Salsa & Pita Wedges

Ingredients:

- 3 fresh peaches (nectarines may also be used)
- 1 fresh lime
- 1 cup fresh, thinly sliced radishes
- ¼ cup red onion, finely chopped
- ½ cup cucumber, peeled & chopped
- 2 teaspoons cilantro, finely chopped
- 1 ½ teaspoons sugar
- ¼ teaspoon salt

Preparation steps:

Rinse peaches under cool running water. Remove the skin, discard the stone, and chop peach into small pieces. Squeeze the juice from one lime then add to chopped peaches.

Add all remaining ingredients to the peaches. Toss lightly to coat. Cover & chill for at least one hour.

To make Pita Wedges:

Cut 3 pitas into 8 wedges each. Place pita wedges on a large baking sheet. Lightly coat the wedges with olive oil. Bake the wedges at 350 degrees for 15 minutes or, until wedges are lightly browned. Allow the wedges to cool completely.

Serve with Peachy Spring Salsa!!!