

# kiwi pomegranate salsa

**Makes 2 cups**

RECIPE ADAPTED FROM: [Simply Recipes](#)

PREP TIME: 10 minutes

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3-4 ripe kiwifruits, peeled and carefully chopped

½ cup pomegranate seeds  
(amount from ½ pomegranate)

1 medium/large avocado, peeled and chopped  
(about 1 cup)

1 heaping Tbsp thinly sliced green onion

1 tsp extra virgin olive oil

1 jalapeño chili pepper, de-seeded and chopped  
(adjust amount to taste)

2 Tbsp chopped fresh cilantro

Salt and pepper, to taste

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PLACE kiwifruit, pomegranate seeds, avocado, green onion and olive oil in a medium sized bowl.

STARTING with just a teaspoon of chopped jalapeño, gently fold in and add more to your desired level of heat.

ADD cilantro.

ADD salt and pepper to taste.

SERVE over pork, fish, chicken or steak; or eat it on its own as a side or a snack.

