

# Recipe of the Month

OCTOBER



## Orange Salsa



### INGREDIENTS

2 large oranges, peeled and cut into chunks  
1 medium tomato, seeded and diced  
½ cup minced red onion  
¼ medium jalapeño pepper, minced  
1 tablespoon apple juice

1 teaspoon grated orange zest  
1 teaspoon minced garlic  
½ teaspoon minced fresh ginger root  
1 pinch salt  
1 tablespoon chopped fresh cilantro

### PREPARATION

Combine oranges, tomato, onion, jalapeño, apple juice, orange zest, garlic, ginger, and salt in a bowl; toss to combine. Cover and refrigerate until chilled, about 30 minutes. Stir in cilantro before serving.

*Enjoy!*

