

Jicama Orange Salsa

Ingredients:

2 medium oranges, peeled and chopped into small bits
1 cup jicama, chopped
½ cup tomatillo, chopped
½ cup red onion, finely chopped
4 tablespoons cilantro, chopped
2 tablespoons lime juice
1 teaspoon honey
½ teaspoon salt
2 tablespoons jalapenos, finely chopped

Directions:

Mix all ingredients together and chill for a few hours. Serve with tortilla chips as a side.

Other serving ideas: Have grilled chicken with the salsa served on top of steamed rice.