

Pomegranate-Avocado Salsa

*As Served at the
Stoneham Chamber of Commerce Holiday Business after Hours
hosted by Excelsior Realty Group*



2 ripe (but not mushy) avocados

3 TBS. fresh lime juice

2 cups clementine sections (about 6 clementines)

If clementines are not available, substitute tangerines. I have also used Mandarin oranges. (quick tip: use 2 cans of well drained Mandarin oranges and about 2 clementines; should yield 2 cups)

1 cup pomegranate seeds (about 1 medium pomegranate)

½ cup thinly sliced green onions

½ cup minced fresh cilantro

2 TBS. honey

½ tsp. salt

1 jalapeno pepper, seeded and minced

Combine avocado and lime juice in medium bowl. Add clementine sections and remaining ingredients; toss gently to combine. Can be made a day ahead, but don't put the avocado in until ready to serve.

Serve with Toasted Pita Chips

Adapted from COOKING LIGHT Magazine