

Winter Confetti Salsa

INGREDIENTS:

- 2 cups **pomegranate** seeds (about 1 huge or 2 medium)
- 1 cup **cucumber**, diced, seeds removed
- 1 **jalapeño**, seeds and ribs removed, fine diced (add more if you like heat!)
- ¼ cup **cilantro**, finely chopped
- ¼ cup **red onion**, diced (more to your taste)
- 1 **lime**, zest and juice



Note: the red onion, cucumber should be about the same size as a pomegranate seed

INSTRUCTIONS

1. **Combine** all of the prepped ingredients in a bowl and stir to combine.
2. **Taste and season** with salt and pepper to your taste.
3. If you prefer more heat, **add more jalapeños** in half pepper increments.
4. **Serve** immediately, or chill until ready to serve.

Serve over cucumber cups, on a salad, stirred into rice or quinoa, on flat bread with Greek yogurt, stirred into guacamole, over grilled salmon, halibut or other fish.

