



## JONES VALLEY TEACHING FARM

# Caprese Salsa

SERVES  
6 PEOPLE

**YUM!** A refreshing summer side.

### INGREDIENTS

- 3 cups chopped tomatoes (about 8 Romas)
- $\frac{3}{4}$  cup basil leaves, minced
- $\frac{1}{2}$  cup fresh fresh mozzarella cheese, chopped
- $\frac{1}{2}$  cup onion, diced
- 2 tbsp balsamic vinegar
- 1 tbsp olive oil
- Salt and pepper, to taste

### Directions

- 1 Combine tomatoes, mozzarella cheese, basil, and onion in large bowl.
- 2 Mix balsamic vinegar and olive oil in small bowl. Drizzle over tomatoes, cheese, basil, and onion. Stir to evenly coat.
- 3 Refrigerate until ready to serve.
- 4 Serve in small bowl with pita chips, tortilla chips, bread, or crackers.



We cover what matters.



## JONES VALLEY TEACHING FARM

# Summer Peach Salsa

SERVES  
4 PEOPLE

**YUM!** Summer sweetness with a kick!

### INGREDIENTS

- 1 tbsp cilantro, minced
  - ½ cup jalapeño, minced
  - 2 cups peaches, diced
  - ½ cup red bell pepper, diced
  - 1 cup red onion, diced
  - 2 tbsp lime juice
- Salt and pepper,  
to taste

### Directions

- 1 Combine all ingredients in a mixing bowl.
- 2 Allow to sit in the refrigerator for 30 minutes before serving.
- 3 Serve and enjoy with tortilla chips.