

# Thai Inspired Kiwi Salsa

## Ingredients

8 kiwis (slightly firm), peeled & chopped  
¼ large sweet onion, chopped finely  
1 medium sized jalapeño, chopped finely  
1 tsp unpasteurized honey  
3 tsp lime juice  
½ cup cilantro, chopped finely

## Optional Ingredients

Freshly cracked peppercorns  
½ tsp curry powder

## Directions

1. Combine all ingredients in a medium sized mixing bowl and stir well, ensuring everything is mixed well
2. If you would like to add a bit of a kick to your salsa, add a bit of curry powder and some fresh cracked peppercorns to the salsa
3. Mix well and cover with plastic wrap and allow to sit at room temperature for 1 hour to marinate
4. Refrigerate salsa until serving
5. Enjoy!

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