

Zesty Kumquat Salsa Recipe

Ingredients

- 250 grams kumquats (about 25 kumquats)
- ½ cup cilantro, finely chopped and lightly packed
- ¼ purple onion
- 1 jalapeño
- 3 cloves garlic
- 1 tbsp. lime juice (or apple cider vinegar)
- Salt and pepper, to taste

Steps

1. Wash your kumquats. To easily remove the seeds, cut about 1/3 of the way up from the bottom and gently squeeze to remove the seed. Place the de-seeded kumquats in a food processor, and pulse several times until you have a chunky, minced texture.

2. Wash and finely chop the cilantro (leaves and stems). Dice the purple onion. Mince the jalapeño and garlic. Place them in a large bowl along with the processed kumquats, add the lime juice, salt and pepper, and mix. Taste and adjust seasonings as desired. Serve immediately, or store covered in the fridge until serving.

