

Salsa de Manzana

Tiempo de Preparación: 10 minutos

Tiempo Total: 15 minutos



Ingredientes

2 tazas de manzanas, en rodajas
½ taza de pimiento, en dados
1/3 taza de jugo de lima
¼ taza de cebolla, cortada en dados
¼ taza de cilantro, picado
1 cucharada de miel
¼ cucharadita de sal
¼ cucharadita de pimienta negra molida
1 chile jalapeño, picado

Nutrition Facts

4 servings per container

Serving size 1 serving (113.89g)

Amount per serving **Calories** 60

% Daily Value*	
Total Fat	0g 0%
Saturated Fat	0g 0%
Trans Fat	0g 0%
Cholesterol	0mg 0%
Sodium	150mg 7%
Total Carbohydrate	16g 6%
Dietary Fiber	2g 7%
Total Sugars	11g
Includes 4g of Added Sugars 8%	
Protein	<1g
Vitamin D	0mcg 0%
Calcium	12mg 0%
Iron	0mg 0%
Potassium	148mg 4%

*The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Consejos Rápidos

- ▶ Agregue color con una cebolla roja, pimientos dulces y manzanas de diferentes colores.
- ▶ Agregue fresas o kiwis para un sabor más dulce.
- ▶ La receta sugiere utilizar manzanas agrias como las variedades Granny Smith, Pink Lady, o McIntosh.

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