

Pomegranate Avocado Salsa

Serves: 6

Total Time: 10 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 small bowl

Ingredients

- 2 pomegranates, sliced and seeds removed
- $\frac{1}{3}$ cup red onion, diced
- $\frac{1}{3}$ cup cilantro, chopped
- 1 jalapeño, de-seeded and chopped
- 1 avocado, chopped into chunks
- Juice of 1 lime
- 1 tsp sea salt

Instructions

- Toss together pomegranate seeds, red onion, cilantro, jalapeno, and avocado.
- Stir gently to combine.
- Toss in fresh lime juice and top with sea salt.
- Serve and enjoy!