

## Cranberry Salsa

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Rated: ★★★★★

Submitted By: SHASH

Photo By: luvs2tain

Prep Time: 15  
Minutes

Ready In: 15  
Minutes  
Servings: 6

"Made in minutes in a food processor, this sweet-tangy cranberry salsa gets its heat from a jalapeno pepper combined with chopped cilantro, green onions, lime juice, and sugar."

### INGREDIENTS:

|   |                                      |
|---|--------------------------------------|
| 1 (12 ounce) bag cranberries, fresh or frozen | 1 jalapeno pepper, seeded and minced |
| 1 bunch cilantro, chopped                     | 2 limes, juiced                      |
| 1 bunch green onions, cut into 3 inch lengths | 3/4 cup white sugar                  |
|   | 1 pinch salt                         |

### DIRECTIONS:

1. Combine cranberries, cilantro, green onions, jalapeno pepper, lime juice, sugar, and salt in the bowl of a food processor fitted with a medium blade. Chop to medium consistency. Refrigerate if not using immediately. Serve at room temperature.

### Nutrition Information

Servings Per Recipe: 6  
Calories: 144

Amount Per Serving

**Total Fat:** 0.3g

**Cholesterol:** 0mg

**Sodium:** 76mg

Amount Per Serving

**Total Carbs:** 37.4g

Dietary Fiber: 4.5g

**Protein:** 1.3g



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