

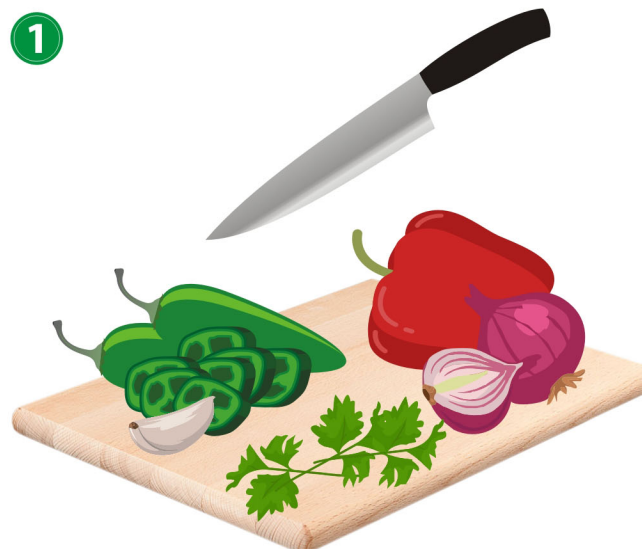
PEACH SALSA WITH ONIONS, PEPPERS AND FRESH CILANTRO

Ingredients for 5 servings:

- 350 g of the PURENA peach purée
- 25 ml of apple cider vinegar
- 100 g of red onions
- 100 g of red pepper (without membranes and seeds)
- 1 big clove of garlic
- 2-3 green Jalapeño peppers without seeds
- 10 g of fresh cilantro
- 40 ml of olive oil



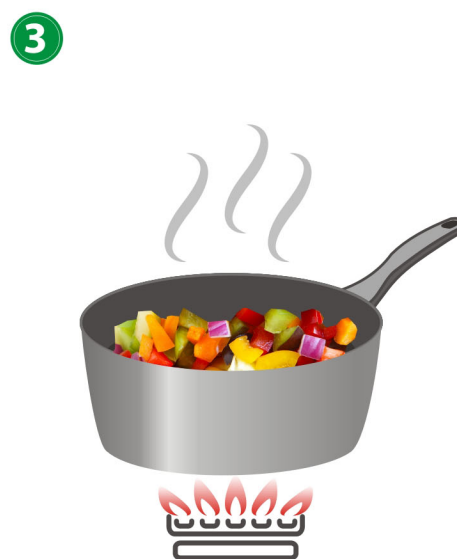
DIRECTIONS:



1 Dice all the vegetables finely and chop the cilantro.



2 Heat the olive oil in the pot and throw in all the ingredients.



3 Fry until they release their juice slightly.



4 Add the peach puree and bring everything to a boil.



5 Allow it to evaporate slightly and then cool it quickly.

Nutrition info:

100 g
104 kcal

1 serving
140 kcal

Consume the prepared salsa within 24 hours. Store the opened PURENA packet in the refrigerator for 7 days.