

Habanero and Papaya Salsa

Description

Here's a wonderful fruity salsa flavor that combines Habanero chiles with fresh Papaya. Tropical fruit and chile make a great salsa combination. Easy to prepare.

Summary

Yield: 4

Prep Time: 10 minutes

Category: Salsas

Cuisine: Mexican

Ingredients

- 1 fresh yellow habanero chile, seeded and stemmed
- 1 yellow tomato, chopped into 1/4 inch chunks
- 3 ripe papayas, seeded and roughly chopped (about 2 cups)
- 3/4 cups fresh orange juice (squeeze about 2 oranges)
- 2 tbsp fresh lime juice
- 1 tbsp rice wine vinegar (unseasoned)
- 1 tbsp water
- 1 tbsp sugar
- 1/4 tsp salt

Instructions

Combine all the ingredients in a food processor or blender and puree thoroughly.

Serve slightly chilled. Goes great with grilled seafood including halibut and swordfish. Great compliment with shrimp, prawns, scallops and lobster. Nice with a grilled chicken breast as well.