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▶▶▶▶ January 2013 ◀◀◀◀

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Citrus Salsa

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 3 medium orange(s), navel
- 2 medium lime(s)
- 1 teaspoon cilantro, fresh, chopped
- 1 teaspoon pepper(s), serrano chile, seeded and minced
- 2 teaspoon vinegar, rice, seasoned
- 2 teaspoon oil, olive, extra virgin
- 1/8 teaspoon salt
- pepper, black ground, to taste

Preparation

1. With a sharp knife, remove the peel and white pith from oranges and limes and discard. Cut the orange and lime segments from the surrounding membranes and coarsely chop.
2. Gently toss the oranges, limes, cilantro, chile, vinegar, oil, salt and pepper in a large bowl until combined.

