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Melon Pepper Salsa

- 1 Red bell pepper, seeded and diced medium
- 1 Green bell pepper, seeded and diced medium
- 1 Yellow bell pepper, seeded and diced medium
- 1 Cup cantaloupe, diced medium
- 1/3 Cup fresh cilantro, finely minced
- 1/3 Cup fresh parsley, finely minced

In a medium bowl place all of the ingredients and toss them together. Cover the bowl and refrigerate the salsa for 1 hour before serving it.