

Melon Salsa Salad

We made this for our cookbook group. The original recipe is from *Michigan Herb Cookbook*.



Ingredients

- 1 cantaloupe
- 2 jalapenos
- 1 1/2 cup chunks of bell peppers of assorted colors
- 1/2 cup red onion, chopped
- 1 1/2 cup jicama
- 3 scallions
- 1/2 cup cilantro, chopped
- 3 Tbsp. lime juice
- 3 Tbsp. vegetable oil
- 3 Tbsp. herbed vinegar
- 1 Tbsp. honey

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| <input checked="" type="checkbox"/> | Description | Time (min) |
|-------------------------------------|--|------------|
| | Cut cantaloupe into 1/2" chunks | 2 |
| | Remove seeds and webs from 2 jalapenos and dice | 2 |
| | Chop assorted bell peppers into 1/2" chunks (1 1/2 cups) | 2 |
| | Chop jicama (1 1/2 cups), scallions (3), cilantro (1/2 cup), and red onion (1/2 cup) | 5 |
| | Toss with lime juice, vegetable oil, herbed vinegar (3 Tbsp.) | 2 |
| | Add honey to taste (1 Tbsp.) | 1 |
| | Refrigerate | 2 hrs. |
| | Total | 14 |