

Asparagus Salsa

This is courtesy of my mom “just discovered this recipe and it got rave reviews”:

Ingredients

- 1 pound fresh asparagus, trimmed and cut into 1/2-inch pieces (next time I would make them a bit smaller)
- 1 cup chopped seeded tomatoes
- 1/2 cup finely chopped onion
- 1 small jalapeno pepper, seeded and finely chopped
- 1 tablespoon minced fresh cilantro
- 1 garlic clove, minced
- 1 teaspoon apple cider vinegar
- 1/4 teaspoon [sea salt](#) <--- Celtic Sea Salt is what I use

Directions

1. Place asparagus in a large saucepan; add 1/2 in. of water. Bring to a boil. Reduce heat; cover and simmer for 2 minutes. Drain and rinse in cold water.
2. In a large bowl, combine the asparagus, tomatoes, onion, jalapeno, cilantro, garlic, vinegar and salt. Cover and refrigerate for at least 4 hours, stirring several times. I serve salsa (and guacamole) with cucumber slices and baby carrots instead of tortilla chips.

Mmmmmm Thanks Mom!!