



EAT MORE BURN MORE

## SWEET AND SPICY POMELO SALSA



### INGREDIENTS:

2 pomelos (or 4 grapefruits)	1 jalapeño pepper
2 avocados	3 scallions
8 sprigs of cilantro	1 lime
	salt

**Active time:** 10 minutes

**Cook time:** N/A

**Yield:** 4 servings

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### PREPARATION:

1. Peel and dice the pomelos or grapefruits and two avocados.
2. Stem the sprigs of cilantro and chop.
3. Remove the seeds of the jalapeño pepper and mince.
4. Slice the scallions.
5. Add all of the ingredients to a bowl and squeeze the lime juice in.
6. Season with salt and mix together.
7. Serve over chicken, pork, as a salad, or simply as a dip.