



# Grilled Strawberry Salsa Fresca

🕒 15 MINS PREP | 🕒 1 HR 5 MIN COOK | 🍴 14 SERVINGS

🔄 To modify servings, view nutrition information and more, go to [eatlove.is](https://eatlove.is)

## INGREDIENTS

- 1 Sweet Onion
- 2 Jalapeño Peppers
- 2 cloves Garlic
- 1 pound Strawberries hulled
- $\frac{1}{3}$  cup Fresh Cilantro chopped
- 1 Lime juiced
- $\frac{1}{4}$  teaspoon Salt
- $\frac{1}{4}$  cup Roasted Salted Peanuts

### NUTRITION INFORMATION PER SERVING

Calories 36kcal	Sodium 55mg
Carbs 5.6g	Fiber 1.29g
Protein 1.13g	Added Sugar 0g
Total Fat 1.43g	Fruits 0.28 servings
Saturated Fat 0.21g	Vegetables 0.16 servings

## Method

1. Heat a grill to medium-high and place a grill pan on the rack.
2. Leaving the root and stem ends intact, cut onion into quarters.
3. Grill onion wedges and jalapenos on the grill rack for 5 minutes, turning to brown evenly.
4. Add garlic and strawberries to the hot grill pan for 5 minutes, turning frequently.
5. Transfer the vegetables and strawberries to a cutting board.
6. Once cool, chop the strawberries and onion.
7. Peel the garlic and chop with the jalapeno (keeping or discarding seeds per preference).
8. In a bowl, combine berries, onion, jalaps, garlic, cilantro, lime juice, and  $\frac{1}{4}$  tsp salt.
9. Cover and chill 1 hour. Top with optional peanuts.
10. Serve over grilled chicken, shrimp, or with tortilla chips.

