

Tomato Avocado Nectarine Salsa

Makes about 2 cups



This quick, no-cook condiment has pops of sweetness, acidity, and herbal goodness. It goes well with baked or grilled fish, but we equally endorse spooning it on your morning toast or lunchtime cottage cheese, too. Refrigerate in an airtight container for up to 2 days.

INGREDIENTS

- 1 medium-size or 2 small ripe tomatoes, cut into small chunks
- 1 ripe nectarine, pitted and cut into small chunks
- Flesh from 1 ripe but firm avocado, cut into small chunks
- 1 small garlic clove, minced
- 2 teaspoons minced fresh ginger root
- Kosher salt
- Freshly ground black pepper
- 1 teaspoon hot honey (may substitute maple syrup)
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons white balsamic vinegar (may substitute fresh lemon juice)
- 10 to 12 small mint leaves, rinsed and patted dry (see NOTE)
- 8 to 10 small basil leaves, rinsed and patted dry (see NOTE)

DIRECTIONS

Gently toss together the tomatoes, nectarine, avocado, garlic, and ginger in a mixing bowl. Season lightly with salt and pepper.

Whisk together the hot honey, oil, and vinegar in a liquid measuring cup. Season lightly with salt and pepper, then pour over the mixing bowl and toss gently to coat.

Just before serving, stir in the mint and basil.

NOTE: Using whole, small leaves here helps keep the herbs in any stored/leftover salsa from discoloring. If your mint and basil leaves are large, cut them into ribbons by stacking them, rolling them up tight, and cutting crosswise into thin slices. (And enjoy this salsa right away!)