

Peach & Black Bean Salsa

Peaches are a natural for salsa. The sweet, juicy peach can stand up to bold, spicy flavors like a champ. In this salsa, we wanted to have something that would be a little more robust, so we added not just fresh cilantro, but fresh mint. When making at home, you're welcome to use canned black beans, but rinse them well so as not to discolor the salsa.

Ingredients

- 5-6 peaches
- 1 ½ cups cooked black beans, rinsed
- ½ cup finely-diced red onion
- ½ cup loosely-packed chopped fresh cilantro
- ½ cup loosely-packed chopped fresh mint
- 1 ½ teaspoons sea salt
- 2 T agave nectar or honey
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cumin
- 1-2 jalapeño peppers, optional
- 2 fresh limes

Peel, pit and dice your peaches. Place in a large glass mixing bowl. Wash the two limes and using a microplane grater or zester, remove the zest and add to the peaches. Juice the limes and add the juice to the peaches. Add remaining ingredients and mix to combine, using your judgment on how much jalapeño to add for your desired heat level. For best results, refrigerate for a few hours to allow the flavors to fully combine.

