

Serves 4 • Serving size: ½ cup

10
minutes

PREP: 10 minutes

Apple Orchard SALSA

3 apples, cored
 ½ red pepper, deseeded & quartered
 ¼ small red onion, quartered
 1 jalapeno pepper, deseeded & quartered
 1–2 tsp. Southwest Chipotle Seasoning Blend
 ⅓ cup lime juice
 1 tbsp. honey

Salt and pepper to taste

1. Assemble Mandoline with circular knob and triangular knob both set to 9.
2. Attach apples, one at a time, to the food strip. To dice, slide food guider down Mandoline until just past the strip blades. Lift guider with apple and turn 90 degrees.
3. Place guider with apple down at the top of Mandoline and slide all the way down. Slide food guard all the way down Mandoline to complete the dice cut. Repeat until apples are diced.
4. Place remaining ingredients in base of Quick Chef Pro® System with blade attachment. Process until finely chopped.
5. Remove blade and stir in diced apple, season to taste with salt and pepper.

Nutritional Information (per serving):

Calories: 100 Total Fat: 0g Saturated Fat: 0g Cholesterol: 0mg
 Carbohydrate: 25g Sugar: 18g Fiber: 4g Protein: 0g Sodium: 300mg
 Vitamin A: 10% Vitamin C: 45% Calcium: 0% Iron: 0%

TO DEMO



Mandoline

Southwest
ChipotleQuick Chef® Pro
System

OPTIONAL

Measuring
CupsMeasuring
SpoonsSilicone
Spatula