Apple Orchard Salsa

- 3 apples, core
- 1/2 red pepper, deseed & quarter
- 1/4 small red onion, quarter
- 1 jalapeno pepper, deseed & quarter
- 1–2 tsp Southwest Chipotle Seasoning
- 1/3 cup lime juice
- 1 Tbsp honey
- Salt and pepper to taste
- 1. Dice apples with Mandoline knobs both set to 9.
- 2. Chop remaining ingredients in Quick Chef Pro to desired chunks.
- 3. Remove blade, stir in diced apple and season to taste with salt and pepper.

Tupperware

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