

## Grilled Peach Salsa

Recipe and photography provided by Heinen's contributor, Courtney Holsworth of [A Life From Scratch](#).

### Ingredients

- 6 peaches, pitted and halved
- 1 large red onion, sliced about 1/2" thick
- 2 large tomatoes, sliced 1/2 inch" thick
- Olive oil
- Salt & pepper
- 1 large handful cilantro, chopped
- 1 jalapeño, minced
- 4 cloves garlic, minced
- Zest and juice of two limes



### Instructions

1. Preheat grill to medium heat. Rub tomatoes, onion and peaches with olive oil, salt and pepper. Grill for about 3-4 minutes per side, until you char marks form. Remove and let cool.
2. Blend together grilled items with the remaining items. Taste to season. Pour into mason jars and enjoy! (Good for a few days in the fridge, if it lasts that long.)