
Carrot Salsa

2 cups shredded carrots
3 tablespoons red onion, finely diced
1/2 cup chopped cilantro
1/2 to one finely diced jalapeno pepper
grated zest of one lime
2 tablespoons lime juice
2 tablespoons olive oil
1/2 teaspoon Kosher salt
blue corn tortilla chips

Place the carrots in a food processor. Pulse until finely chopped. Transfer to a bowl.

Toss with the red onion, cilantro, jalapeno pepper, lime zest, lime juice, olive oil and Kosher salt.

Refrigerate until juice, about 15 minutes.

Serve with blue corn tortilla chips.

Salsa

Per Serving (excluding unknown items): 365 Calories; 28g Fat (64.9% calories from fat); 3g Protein; 30g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 1031mg Sodium. Exchanges: 5 1/2 Vegetable; 0 Fruit; 5 1/2 Fat.