

Easy Slow-cook Pear Salsa

Ingredients:

1 Red onion	½ bunch Parsley, chopped
1 pint Pears, cored and peeled	1 tbsp Cumin
1.5 lbs Tomatoes	1 tbsp Black pepper, ground
2 Green peppers	1 tbsp Paprika (optional smoked)
5 Jimmy Nardello sweet peppers	1 tbsp Chili powder (optional)
2 cloves Garlic, peeled	

Directions:

- 1) Chop ½ onion, pears, and peppers into large 2" squares. Place these, garlic, tomatoes, and spices in slow cooker. Cook on high setting 2-3 hours, until all veggies are soft. (Alternately cook in large saucepan with lid on low until soft.)
- 2) In a cast iron or non-stick pan, toast cumin and black pepper until lightly colored and fragrant.
- 3) Mix all ingredients except parsley and other half of onion. Pulse blend until desired consistency.
- 4) Refrigerate to cool. Add parsley and other half of the red onion, diced.

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**Makes 2 lbs
(about 25 2-tbsp
servings)**

