



KIDNEY-FRIENDLY & HEART-HEALTHY

Strawberry Jalapeno Salsa

Makes 4 servings



DIRECTIONS

In a large bowl add strawberries, mango, jalapeno pepper and red onion.

Squeeze 1 lime for juice, add cilantro and black pepper.

Mix well to combine.

Serve with yellow corn tortilla chips.

Enjoy!

INGREDIENTS

1 cup strawberries, finely chopped
1 cup mango, finely chopped
1 jalapeno pepper, minced
½ cup red onion, finely diced
½ cup fresh cilantro, finely chopped
1 lime, juiced
Black pepper to taste

Nutrition	Calories	196
Facts Per	Carbohydrates Protein	34 g
Serving		3 g
(1/3 cup	Total Fat	6 g
salsa + 1 oz	Phosphorus	79 mg
yellow corn	Potassium	281 mg
tortilla	Sodium	112 mg
chips)		

The recipes contained here are for educational purposes to promote a healthy and kidney-friendly diet. They are not intended to be a substitute for medical advice from a medical provider. Nutritional information has been calculated using Cronometer; Somatus has not independently confirmed its accuracy. Depending on your stage of kidney disease, specific nutrients in your diet should be limited. If you are unsure which nutrients to limit, speak with your Somatus dietitian or a medical provider.

