

K-12 SPICY CRANBERRY SALSA



A bold, fresh salsa with a sweet-heat twist, combining cranberry relish, roasted peppers, corn, and smoky spices. Bright, colorful, and just the right amount of kick.



Ingredients:

- Sandridge Cranberry Orange Relish
- 1 large green pepper
- 1 large red pepper
- ½ cup corn, steamed
- ½ cup jalapeños, diced
- ½ cup fresh diced tomato
- 1 medium red onion
- ½ tsp garlic powder
- ½ tsp Tajín seasoning
- ½ tsp Smoky Carne Asada seasoning
- Olive oil
- Loco bread (round flatbread), one per portion

Assembly Instructions:

1. In a large mixing bowl, combine Cranberry Relish, fresh diced tomatoes, and steamed corn.
2. Dice the green and red peppers and add to the bowl.
3. Dice the red onion and set aside.
4. Puree the diced red onion and jalapeños together, then stir in garlic powder, Tajín, and Smoky Carne Asada seasoning. Add to the mixing bowl.
5. In a separate small bowl, mix together olive oil and garlic powder to make a simple spread.
6. Arrange loco bread on a sheet tray, spread with the olive oil mixture, and toast at 375°F for 4 minutes.
7. Spoon the salsa mixture over the toasted loco bread.
8. Chill for 20 minutes before serving.

Product	Description	Code #	Pack Size
 Sandridge® Cranberry Orange Relish	Add a vibrant burst of tangy-sweetness to your menu with our Cranberry Orange Relish! The juicy cranberries and oranges can add a pop of flavor to meats, cheeses, and more.    	772510	1/10 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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