



DosOntes®
Coastal Fresh Salsa



Ingredients

- 2 - 12 oz containers DosOntes mild or hot red Coastal Fresh Salsa (*or one of each, clearly marked*)
- 1 cucumber sliced round 1/4" thick
- 8 oz. baby carrots or gourmet-colored carrots, cut in half lengthwise
- 6 oz. jicama sticks cut 3"x 1/2"x 1/4" thick
- 2 green apples, cored and sliced into 1/4" thick wedges
- 8 oz. small bell peppers cut in half and seeded
- 4 - 6 oz. cheese of your choice, hard cheeses like white cheddar or jack hold up best, cut into tortilla chip shaped triangles 1/8" thick
- 16 - 24 medium size shrimp on ice
- Cilantro sprigs (*optional*)

DosOntes Charcuterie

Instead of the same-old ranch dip, use vibrant and flavorful DosOntes salsa as the delicious accompaniment to your fresh veggies and fruits. Perfect for poolside snacking, picnics, and parties large or small, DosOntes salsa makes eating nutritious way more fun.

Now, let's reinvent the traditional charcuterie with a refreshing approach to this healthy appetizer.

Serves 8-12

Prep time 20 minutes

Directions

Select a cutting board or serving tray - the size will depend on how many people you will be serving but at least 12"x18" is recommended.

Pour the red DosOntes Coastal Fresh Salsa of your choice into 2 small dishes and place on opposite corners of the board with a small spoon for each.

Put shrimp on ice in a small, shallow dish, making sure each piece of shrimp is touching ice, to keep it cool.

Arrange the prepared cheese, fruits and veggies around the salsa and the shrimp in a creative way, placing different colors beside each other.

Garnish with fresh cilantro.

This makes a great looking center piece for your serving table.

Serve and watch everyone enjoy this surprisingly delightful way to eat salsa!

You know how to live. We know how to salsa!