

Dill Pickle Salsa

1 cup finely diced Mt. Olive Kosher Dill Strip pickles
2 can (12 oz) of Hunt's Diced Tomatoes
1 medium pickled jalapeno pepper, cored & finely diced
1 tablespoon cilantro, finely chopped
1 cup red onion, finely diced
2 tablespoons red wine vinegar
3 tablespoons Filippo Berio Olive Oil
salt and pepper to taste
1 bag Synder's of Hanover Tortilla Chips
1 pkg chicken breast

Directions:

Drain Hunt's diced tomatoes. Combine all Mt. Olive Pickles, Hunt's tomatoes, jalapeno pepper, cilantro, red onion, red wine vinegar, and Filippo Berio olive oil. Add salt and pepper to taste. Make it an appetizer: serve with Synder's of Hanover tortilla chips.

Make it a meal: this salsa makes a delicious topping to grilled chicken breast. Apply generously. Serve with Domaine Chandon Brut.