

Chile, cilantro, and Meyer lemon salsa

MAKES ½ CUP | 7 MINUTES

- 1½ red jalapeño or red Fresno chiles, seeded and finely diced
- 2 tbsp. finely chopped cilantro leaves
- 2 tbsp. red wine vinegar
- ¼ cup fresh Meyer lemon juice
- About ¼ tsp. fine sea salt

Mix all ingredients in a bowl and chill, covered, until cold (and up to 6 hours). Season with more salt.

PER OYSTER WITH 1 TSP. SALSA 42 CAL., 25% (10 CAL.) FROM FAT; 4.8 G PROTEIN; 1.2 G FAT (0.3 G SAT.); 2.8 G CARBO (0 G FIBER); 75 MG SODIUM; 25 MG CHOL.