

Peruvian Pickled Onions Salsa Criolla

Savannah · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

4

Description

A pretty simple recipe quick and easy to prepare salsa criolla is the perfect accompaniment to many dishes. The lime juice is what makes this onion salsarelish special. It adds a bright flavor that sweetens the onions and livens up everything else on the plate. Great summer dish. Store in the refrigerator for up to 2 days.

Ingredients

- - 1 teaspoon sea salt - 2 red onions
- sliced very thinly into half moons - 2 large English cucumbers
- halved and sliced very thinly - 1 large tomato
- halved and thinly sliced - 2 tablespoons rice vinegar - 2 tablespoons lime juice - 1 tablespoon white wine vinegar - 1 jalapeno pepper
- sliced into very thin matchsticks
- or more to taste (Optional) - 1 tablespoon chopped fresh cilantro - 1 ½ teaspoons olive oil - cracked black pepper to taste

Instructions

1. Fill a bowl with water; stir in salt until dissolved. Add red onions; let soak for 10 minutes. Drain and pat dry.
Mix onions
2. cucumbers
3. tomato
4. rice vinegar
5. lime juice
6. white wine vinegar
7. jalapeño pepper
8. cilantro
9. olive
10. and black pepper together in a large bowl. Cover with plastic wrap and let marinate at room temperature before serving
11. about 30 minutes. Tips Substitute chopped parsley or basil for the cilantro
12. or use all three. Editor's Note: Nutrition data for this recipe includes the full amount of salt. The actual amount of salt consumed will vary.