



## Cranberry Salsa with Cream Cheese

Recipe from [www.the-girl-who-ate-everything.com](http://www.the-girl-who-ate-everything.com)



### Ingredients



12 ounces fresh cranberries	1/2 cup cilantro
3/4 cup granulated sugar (add more to taste)	4 green onions
	2 tablespoons lime juice
1 jalapeno , seeded and chopped coarsely (leave seeds for spicy)	pinch of salt
	2 (8 ounce) blocks of cream cheese



### Directions



Place all of the ingredients in a food processor (EXCEPT CREAM CHEESE) and pulse until desired consistency. I like mine fairly fine. Chill in the fridge for a couple of hours (preferably overnight) to allow the salsa to macerate. Serve over cream cheese and with crackers.

Yield: 12 servings  
Serving Size: 3.5 oz

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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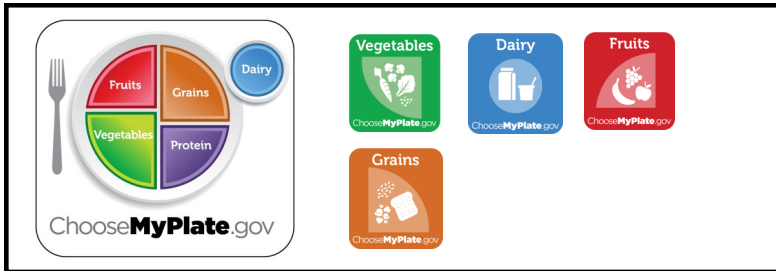
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# Fast Facts



## Featured Food Groups



## Cooking Tips



This makes enough to cover two blocks of cream cheese. Some people prefer to spread the cream cheese on a serving dish with the salsa on top. I prefer to just pour it on top of a block of cream cheese.

Depending on how tart your cranberries are you may want to add more sugar.

Wheat Thins and are Triscuit are great for serving with this because they are sturdy and won't break. I love it with Ritz crackers but they are too soft and will break with dipping. If you want to use them just make sure you have a spreader with the salsa. Crackers are not included on the nutrition facts label.

As with all salsa, the quantities are approximate and you can adjust to your own preferences.

I have kept this in the fridge for up to 10 days and it was still good!

## Nutrition Facts



### Nutrition Facts

12 servings per container

**Serving size** 3.5 oz

**Amount Per Serving**  
**Calories** 190

% Daily Value\*

**Total Fat** 13g 17%

Saturated Fat 7g 35%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 3g

**Cholesterol** 40mg 13%

**Sodium** 140mg 6%

**Total Carbohydrate** 17g 6%

Dietary Fiber 1g 4%

Total Sugars 15g

Includes 12g Added Sugars 24%

Sugar Alcohol 0g

**Protein** 2g 4%

Vitamin D 0mcg 0%

Calcium 559mg 45%

Iron 0mg 0%

Potassium 4512mg 100%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

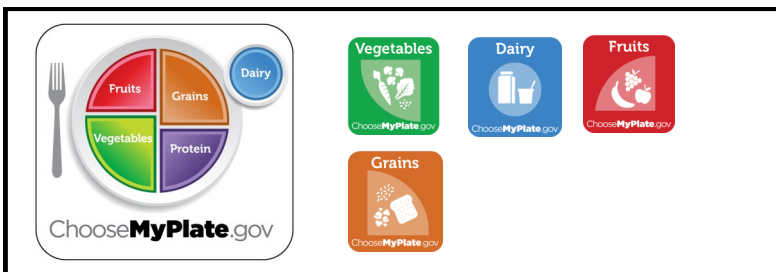
Second Harvest is an equal opportunity provider.



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