

Spiced Onion Salad

Prep Time: 2 hrs

Servings: 6



Chili, cumin, ginger, cinnamon, black pepper, nutmeg, and a pinch of salt add so much flavor to this simple onion dish. These spices are complimented by the vibrant flavors of onion, cilantro, red peppers and lime. Bright, colorful, and completely delicious, Spiced Onion Salad pairs well with spiced stews, tacos, savory beans, and sardines.

Ingredients

- 3 medium onions, sliced thin
- 1/4 cup sweet red pepper, small dice
- 1 lime, juiced
- 2 Tbsp cilantro, rough chop
- 1/4 tsp chili powder
- 1/2 tsp cumin
- pinch of each: cinnamon, nutmeg, ginger, salt & pepper*

*a pinch equals about 1/16 tsp

Steps

1. Peel onions, slice thin. Put onions in a large bowl, separate rings and top with ice cubes. Add cold water to cover slices and place in refrigerator and let chill for 2 hours. **
2. In a small bowl, combine all dry spices and mix well.
3. Using a colander, rinse and drain the onions. Set aside.
4. Wash the cilantro, red pepper, and lime.
5. Give the cilantro a rough chop and dice the bell pepper.
6. In a large bowl, juice the lime, then add the remaining ingredients. Toss well to combine.
7. Adjust seasoning and serve.

** step one will soften the bite of the onion and add crispness