Avocado Feta Salsa

INGREDIENTS

• 2 plum tomatoes or half a pint of grape tomatoes
• 2 ripe avocados
• ¼ cup finely chopped red onion
• 2 cloves of garlic
• 2 tablespoons balsamic vinegar
• 1 tablespoon of fresh parsley (or 1 teaspoon of dried)
• 1 tablespoon of fresh oregano (or 1 teaspoon of dried)
• 1 tablespoon of olive oil
• 4 ounces of feta cheese

DIRECTIONS

1. Add the balsamic vinegar, olive oil, spices and minced garlic to your bowl to create a dressing.
2. Add the chopped onion.
3. Slice your avocado and tomatoes into bite sized pieces and toss with the dressing.
4. Crumble and gently stir in the feta.
5. Cover, and let marinate for a few hours in the refrigerator before serving.
Satellite imagery from the Visible Infrared Imaging Radiometer Suite (VIIRS) instrument on JPSS is used to create color-coded maps called the Vegetation Health Index (VHI) that clearly show crop health across the world. These maps can be used as an early warning system for droughts.

JPSS satellites give avocado farmers reliable data about rainfall, temperature, and atmospheric conditions to help them produce a successful crop and make sure you can find delicious avocados at your grocery store or farmer’s market.

For more educational materials visit: www.nesdis.noaa.gov/about/k-12-education/jpss-education

Did You Know?

Data from JPSS are used by the National Weather Service to forecast weather 3 to 7 days in advance.

Joint Polar Satellite System (JPSS) is a collaborative program between the National Oceanic and Atmospheric Administration (NOAA) and its acquisition agent, National Aeronautics and Space Administration (NASA).