



Easy Pickled Chayote

Ingredients:

- 2 cups distilled white vinegar
- 1 small yellow onion, thinly sliced
- 3 garlic cloves
- 2 whole cloves
- 1 star anise
- 1 teaspoon coriander seeds
- 2 tablespoons Kosher salt
- 2 teaspoons sugar
- 2 chayottes, pitted and cut into slices (see photo)

Directions:

In a medium saucepan, combine the white vinegar, yellow onion, garlic, whole cloves, star anise, coriander seeds, salt and sugar.

Bring to a boil, just to dissolve the salt and turn off the heat.

Add the chayotte and let it cool completely.

Transfer everything to a sterilized jar and refrigerate for at least 1 hour or up to 3 days.