



Salsa Verde

NIBBLEDISH CONTRIBUTOR

Ingredients

- Half a bunch of cilantro
- Half of a large red onion
- 1/2 cup of green onions
- 3 cloves of fresh garlic
- One cup of fresh parsley
- 3 roma tomatoes
- One cup of fresh spinach
- 2 limes
- 3 tablespoons of lemon juice
- 1 teaspoon of sea salt
- A pinch of chili powder

Instructions

1. Wash your veggies!
2. Chop the cilantro, parsley and spinach
3. Dice the tomatoes
4. Crush then slice the garlic
5. Slice the green and red onions
6. Stick all of the veggies in the food processor along with the juice of the two limes, lemon juice, salt and chili powder. Use a knife or other utensil to scrap some of the fruit of the limes into the mixture.
7. Blend on low for only as long as necessary to get a good mix. Scrape edges into the mixture as necessary.

Note: If you only have a small food processor, you can do portions at a time and mix together afterwards - just be sure to always have a liquid in with your veggies.
