



Salsa

NIBBLEDISH CONTRIBUTOR

Ingredients

1 small white onion
2-3 cloves of garlic
1-1.5 lbs tomatoes (whatever variety you like)
1 14.5 oz can of tomatoes with green chilies
1 roasted green chili (or a can of roasted, sliced green chilies)
juice from 1 lime
1/2 cup cilantro
1/2 tsp granulated garlic
1 jalapeno
1 tsp cumin
1 pinch Mexican Oregano
Salt and Pepper

Instructions

This is the basic recipe for salsa that I use all the time. It is always a hit for parties. If I want to make it look a bit fancier, I will use halved or quartered cherry or grape tomatoes.

As always, please feel free to add more vegetables! Corn or black beans are wonderful in this.

Sometimes, if the jalapeno is not too hot, I will add a splash of hot sauce or Sriracha for an extra kick and tang.

For ease, I combine 1/2 the onion, 1/4 lb tomatoes, garlic, jalapeno, lime juice, green

chili, canned tomatoes, and 1/2 the cilantro in a food processor and pulse until well chopped.

Then, I finely dice the remaining tomatoes, onion, and cilantro and add them to the mix. Add the seasonings and let sit for at least an hour.

Serve with chips and enjoy!