

Tomato Salsa

Sauce



Serves: ~ 8 servings (1/4 cup)

Items Needed: Knife, cutting board, food processor

Topping Ingredients:

- 2 large tomatoes- 4 small/medium
- 1 red onion
- 3 jalapenos- small/medium
- 3 cloves garlic
- 1/3 cup cilantro
- 1 lime- juiced
- 2 tsp cumin
- 1 teaspoon salt
- 1 can crushed tomatoes- drained
- 1 small can green chile (optional)

Directions:

1. Place raw vegetables in food processor and pulse until just past chunky
2. Add in cilantro, lime juice, cumin and salt
3. Pulse a few more times
4. Add in canned tomatoes and green chile if using
5. Continue to pulse until desired consistency is reached
6. Adjust seasonings to taste
7. Salsa can be eating as a dip, used as a topping and saved in a tightly sealed container in refrigerator for up to 7 days

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