

FABULOUS FRESH SALSA!



Ingredients

- 1/4 cup fresh cilantro leaves
- 1 Bell Pepper, seeded and chopped
- 1/4 yellow onion, peeled and chopped
- 1/4 red onion, peeled and chopped
- 2 cloves fresh garlic, peeled and minced
- 1 medium tomato, diced
- 1/2 cup canned crushed tomatoes (Tutorrosso is great)
- 1/2 lime



- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Salt and pepper to taste

Instructions

- Fully **wash** all fresh ingredients
- To a non-metallic bowl, add cilantro, bell pepper, onions, garlic, fresh and canned tomato.
- Using a juicer, **squeeze** the juice from 1/2 lime into bowl
- Add chili powder and cumin and **mix** thoroughly.
- With the help of an adult, transfer ingredients to a food processor and pulse to desired consistency.
- Return processed salsa to your non-metallic bowl. Add salt and pepper to taste and re-season as needed.
- Serve immediately or chill in refrigerator to meld all the fresh flavors!

Additional "Optional" Ingredients:

- Fresh Jalapeños (careful!)
- Corn
- Black Beans
- Green Onion
- Chipotle peppers in Adobo Sauce (careful!)
- Cayenne pepper (careful!)