



FRESH SALSA



About this Recipe

Around our house, salsa is an absolute staple. We love it on veggies, eggs, with chips, and for taco night. We used to spend an exorbitant amount of money on store bought salsa that never tasted quite right or had ingredients we didn't love. A few weeks ago, we decided to try our hand in making our own salsa, so after spending less than \$5 on good organic produce and 5 minutes to throw everything together, we had about a week's worth of salsa that was exactly what we wanted. Since then we have made a few tweaks to the recipe, and you can too as you adjust to get the right flavor and heat.

Ingredients

- 6 tomatoes, stems removed
- 4 jalapeños stemmed (remove seeds to make it more mild)
- 1 onion, ends and outer skin removed
- 1 bunch of cilantro
- 2-3 garlic cloves
- Juice of one lime
- Sea salt to taste

Directions

- 1 Put tomatoes in a nutri-bullet or food processor and blend
- 2 Remove the tomatoes and then add the rest of the ingredients (except the lime juice and sea salt) together to blend
- 3 Stir everything together in a large bowl. Add the lime juice and salt to taste. Store refrigerated in an airtight container