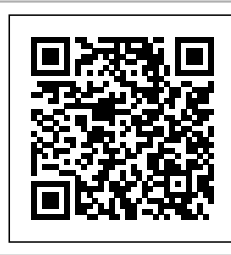


Restaurant Style Salsa



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Video!



Recipe by: Laura Vitale

Serves 6

Prep Time: 10 minutes

Cook Time: minutes

Ingredients

- __ 2 15oz cans of Diced Tomatoes with Onions and Peppers
- __ 1 cup (loosely packed) of Cilantro
- __ 1 Small Yellow Onion, roughly chopped
- __ 1 Jalapeno, seeded
- __ Juice of 1 Lime
- __ 3 Small Cloves of Garlic
- __ 1 tsp of Sugar
- __ 1/2 tsp of Cumin
- __ 1/2 tsp or Oregano
- __ Lots of Salt

1) Add all of the ingredients into a food processor, pulse until you reach your desired consistency.

2) Place the salsa in a bowl, cover and pop it in the fridge to set for a bit before serving.

3) Serve with tortilla chips (watch video to see how I quickly make baked crispy chips) and enjoy!

