

Fresh Tomato Salsa

Easy and delicious fresh tomato salsa with onions, jalapenos, and cilantro

Yield:

8-10 servings

Ingredients:

6 medium-large ripe tomatoes

1 large sweet onion

a handful of fresh cilantro

juice of 1 fresh lime OR 1/2 fresh lemon

2-3 fresh jalapeno peppers

salt to taste, optional

Instructions:

1. Wash, core, and dice tomatoes. Chop onion and cilantro.

2. Finely chop the fresh jalapeno peppers. For less heat, you can

remove the seeds and ribs of the jalapenos. Jalapenos vary in heat so I

like to add smaller amounts and taste, to avoid making salsa that is too

hot for my tastes. ☐

3. Combine the tomatoes, onions, jalapenos, cilantro, and lemon or lime juice. Allow to rest for 30-60 minutes for flavors to combine. Add salt if desired. Serve with corn tortilla chips or with your favorite Mexican foods (tacos, burritos, nachos, pinto beans, etc.).



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