



EASY RESTAURANT QUALITY SALSA

From Simply Full of Delight

INGREDIENTS

- 14.5 oz fire-roasted tomatoes drained
- 1/3 cup finely chopped onion
- 1/3 cup fresh cilantro leaves
- 1 tablespoon lime juice
- 1/4 teaspoon salt



PROCEDURE

Pour the tomatoes (drained), onion, cilantro, lime juice, and salt into a blender. Stir the ingredients in the blender with a spoon. Then cover with the lid and push the “pulse” button a few times. We prefer chunky salsa in our house, so we lightly pulse it. Just a few seconds does the trick! If you blend too much, it will have a soup consistency.

Pour into a serving dish, add chips, and enjoy!

NOTES

This recipe is flexible, so if you are looking to make salsa for a larger group, you can double the ingredients, but don't add twice the amount of onion or cilantro, as it will overpower the taste. I would suggest adding just a little extra of each of those.