



# Cinco de Mayo Salsa Recipe

## Ingredients

- 3 diced and seeded tomatoes
- 1 diced onion
- Juice from 1 lime
- 1 minced clove of garlic
- 1 diced jalapeño (add to taste)
- Cilantro (to taste)

## Equipment

- Chopping board
- Mixing bowl
- Knife
- Food processor

## Method

1. Seed and dice 3 tomatoes. Dice 1 onion. Mix together.
2. Mince 1 clove of garlic and add to tomato/onion mixture.
3. Roll 1 lime between hands for 30 seconds to release juices. Slice in half and squeeze both halves over the mixture of tomato, onion, and garlic.
4. Chop cilantro and add to taste.
5. Dice jalapeño and add to taste. Remember that as the salsa sits, the jalapeño will infuse with the flavors more and more. You can always start off with a little and add more as needed.
6. For a less chunky salsa, throw whole mix into food processor or blender and pulse until desired texture is achieved.
7. Enjoy!

