

# tasty Recipe

## Salsa Fresca

### INGREDIENTS

2-3 medium sized fresh tomatoes (seeded)  
1/2 red onion  
1 jalapeno chile (remove seeds for less heat)

Juice of one lime  
1/2 cups chopped cilantro  
1 small garlic clove (minced)  
1 tbsp apple cider vinegar  
Salt and pepper to taste



### INSTRUCTIONS

- Combine all the ingredients in a bowl. If you prefer a smoother texture - more like jarred - pulse half the salsa in a food processor, then combine it with the remaining chunky half.
- Cover tightly and refrigerate. Chill at least 1 hour for more flavorful salsa.

**TIPS:** When using fresh jalapeno peppers always taste first before adding! Some peppers are spicier than others and you cannot tell unless you taste them. Just take a very small taste. You will be able to gauge the heat of the pepper and will be better able to judge how much you need.

If the peppers make the salsa too hot, add some more chopped tomato. If not hot enough, carefully add a few of the seeds from the jalapenos.

