

Fresh Salsa

Yields: About 2 cups

Prep time: 15 minutes

Ingredients:

- 3 medium tomatoes, chopped
- 1/2 medium red onion, chopped
- 1 jalapeño pepper, seeded and minced (adjust to taste)
- 1/4 cup chopped fresh cilantro
- 2 cloves garlic, minced
- 1 tablespoon lime juice
- 1/2 teaspoon salt
- 1/4 teaspoon ground cumin
- Pinch of sugar (optional)

Directions:

Step 1

Combine Ingredients: In a medium bowl, combine chopped tomatoes, onion, jalapeño, cilantro, garlic, lime juice, salt, cumin, and sugar (if using).

Step 2

Mix Well: Stir gently to combine all ingredients.

Step 3

Chill (Optional): For best flavor, cover and refrigerate for at least 30 minutes before serving.

Tips and Variations

- **Spice Level:** Adjust the amount of jalapeño to your desired heat level. Remove the seeds for milder salsa.
- **Add-ins:** Get creative with add-ins! Try diced avocado, corn kernels, chopped bell peppers, or a sprinkle of chopped fresh oregano.
- **Serving:** Serve your salsa with tortilla chips, tacos, burritos, salads, or enjoy it as a dip with vegetables.

Enjoy! This simple and flavorful salsa is perfect for any occasion.