

# Restaurant Style Salsa

## Ingredients

- 28 oz can fire roasted diced tomatoes with green chilies\*, strained
- 1/2 cup cilantro, chopped
- 1/4 cup yellow onion, chopped
- 1 clove garlic, minced
- 1 jalapeño\*\*, deseeded and chopped
- 1/2 teaspoon cumin
- 1/4 teaspoon salt
- 1/2 lime, juiced

**Nutrition Tip:** Serve this salsa as a snack with chips and cut up veggies or put on top of an omelet for a yummy meal!



## Directions

1. Add all ingredients to a blender and pulse 4-6 times to get desired consistency.
2. You can serve immediately, or if you prefer, you can refrigerate for 1 hour the flavors with meld and intensify. This salsa will keep in the fridge for up to 7 days.

\* If you can't find these, regular canned tomatoes are fine

\*\* Add more jalapeno to make it spicier if desired

Recipe adapted from [spendwithpennies.com](http://spendwithpennies.com)

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