

The Best and Easiest Salsa

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Servings: Preparation 30 minutes Serves 8 Cups

Ingredients

- 1 - 28 ounce can diced tomatoes
- 3 - 10 ounce Rotel tomatoes or tomatoes with green chilies (regular)
- 1/2 red onion, roughly chopped
- 1/4 cup cilantro, roughly chopped
- 2 jalapeno peppers, roughly chopped (remove seeds for medium heat)
- 2 cloves smashed garlic cloves
- 1 teaspoon cumin powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/2 teaspoon granulated sugar
- (optional) for hot salsa 1 extra jalapeno with the seeds

Steps

1. In food processor or blender, pulse tomatoes and juice.
2. Take half out and pour into large bowl.
3. Add the rest of the ingredients and pulse until the salsa reaches the desired texture.
4. Pour into the large bowl and mix all together.

For the Hot Salsa:

1. Split the mixture in half, put back into the food processor and drop in another jalapeno with seeds.
2. Process until finely chopped.

