



# Restaurant Style Blender Salsa

## Ingredients:

- 1, 28oz can diced tomatoes (with green chilies if you like it spicier)
- 1/2 red onion, cut into large chunks
- 1/2 jalapeño, seeded and cut into large chunks (use the whole jalapeño if you like your salsa spicy)
- 1 clove garlic, smashed
- 1 lime, juiced
- 1/2 bunch cilantro, stems removed
- 2 tsp each; salt, cumin and chile powder
- 1 tsp each; black pepper, oregano, paprika

This is how we like our salsa. If you're not a big fan of cilantro, just use a little bit, or none at all. The possibilities you have to customize the salsa to your families taste are endless.

## Directions:

Add all ingredients to blender or a food processor and blend for 30 seconds – 1 minute, until smooth.

Dump salsa into a tupperware container, or into a serving bowl, and let rest at least 30 minutes before eating. **If you can, make this salsa the day before – it's much, much better the next day!**