

Mexican Food

Garden Tomato Salsa

INGREDIENTS

- ½ White Onion, chopped
- ½ Green Bell Pepper, coarsely chopped
- ¼ cup fresh Cilantro
- 5 slices of Pickled Jalapeno Peppers, or to taste
- 6 fresh Tomatoes, quartered
- 2 teaspoons Olive Oil
- 2 teaspoons Red Wine Vinegar
- ½ of Lime, juiced
- ⅛ teaspoon Salt

PREPARATION

- Place Onion, Bell Pepper, Cilantro, and Jalapeno Peppers into a food processor. Pulse until finely chopped. Add Tomatoes, and pulse just a few times until the Tomatoes are coarsely chopped. Transfer to a bowl with a tight-fitting lid.
- In a separate bowl, whisk together Olive Oil, Red Wine Vinegar, Lime Juice, and Salt.
- Pour dressing over Tomatoes, and stir well. Cover, and refrigerate for at least 1 hour. Serve with chips or as a side with Mexican Food.

Serve 6 to 8.