

Fresh Tomato Salsa

INGREDIENTS

- 3 Hothouse Tomatoes
- 3 Roma Tomatoes
- 1/4 Red Onion, diced
- 2 cloves garlic
- Cilantro (handful or about 1/2 cup)
- 1 Jalapeño
- 1 Lime
- Salt, Pepper & Cumin to taste

INSTRUCTIONS

- Blanch Hothouse tomatoes in boiling water for around one minute.
- Allow time for tomatoes to cool, then remove skins and gently pulse in food processor.
- Add to mixing bowl.
- Dice Roma tomatoes and red onion and add to mixing bowl.
- Chop garlic, jalapeño and cilantro in food processor and add to the mix.
- Squeeze in lime and add salt, pepper and cumin to taste.
- Stir all ingredients together and enjoy!