

Restaurant-Style Salsa



Preparation time: 15 min

Difficulty: Easy

Ingredients

- Cilantro Leaves and Stems, Roughly Chopped: 1/3 cup
- Clove Garlic: 1
- Jalapeño, seeds and ribs removed: 1
- Juice of Large Lime: 1
- Kosher Salt: 3/4 tsp
- Red Onion Roughly Diced: 1/3 cup

For this recipe we used:

Chopped Tomatoes 14-oz



Preparation

In the bowl of a food processor fitted with the blade attachment, combine onion, garlic, jalapeño, cilantro, and lime juice. Pulse 3-4 times, until everything is combined and finely chopped. Add the tomatoes and salt to the food processor and pulse another 1-2 times, until incorporated but still slightly chunky. Transfer to a bowl and serve or store in the refrigerator for up to one week.