



Fresh Tomato Salsa

Ingredients:

- 3 Cups tomatoes, chopped
- 1 Cup onion, diced
- ½ Cup green bell pepper, chopped
- ¼ Cup fresh cilantro, minced
- 2 Tablespoons fresh lime juice
- 4 teaspoons jalapeno pepper, chopped (include seeds for spicier salsa)
- ½ teaspoon ground cumin
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper

Instructions:

1. Stir together tomatoes, onion, green bell pepper, cilantro, lime juice, jalapeno pepper, cumin, salt, and pepper in a bowl.
2. Let sit in the refrigerator for at least 2 hours, ideally overnight.

Yields 5 cups.

Serving Suggestions: If you prefer restaurant style salsa, blend half of the batch in a food processor and mix back into the chopped ingredients for a smoother consistency.