

Restaurant-Style Salsa

Prep Time: 15 minutes | Total Time: 1 hour 15 minutes | Servings: 12

Serving Size: 1/2 cup; Calories 60; Total Fat 0g; Cholesterol 0mg; Sodium 24mg; Total Carbohydrate 12g

Equipment Needed:

- 12-cup food processor (you also may chop ingredients by hand or use a blender)

Ingredients:

- 2 cans (10 oz each) diced tomatoes with green chilies, such as Rotel
- 1 can (28 oz) whole tomatoes with juice
- 1/2 cup fresh cilantro leaves (or more to taste)
- 1/4 cup chopped white onion
- 1 clove garlic, minced
- 1 whole jalapeno quartered and sliced thin, with seeds and membrane
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1/2 whole lime, juiced



Instructions:



1. Combine all ingredients in a blender or food processor.



2. Pulse until the salsa is the consistency you prefer (approximately 10-15 pulses).

***Note:** This recipe makes a very large batch. Using a 12-cup food processor is recommended. You also can process ingredients in smaller batches and then mix everything together in a large mixing bowl.



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Instructions Continued:



3. Test seasonings with a tortilla chip and adjust as needed.



4. Refrigerate the salsa for at least one hour before serving.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](https://www.instagram.com/foodfun4h)

