

Fresh Tomato SALSA

INGREDIENTS

- 1 Container of Grape/Cherry Tomatoes
- 1/2 Red Onion
- 1 Jalapeño

- Bunch of Fresh Cilantro
- Juice of 1 Fresh Lime
- Salt

INSTRUCTIONS

- Dice the tomatoes in bite size pieces.
- Roughly chop the red onion.
- Mince the jalapeño in small chunks. For a spicy salsa, leave the seeds and white membrane intact (that's where all the pepper's heat lives). For a mild salsa, remove the seeds and membrane.
- Roughly chop the cilantro.
- Add all ingredients to a bowl. Squeeze fresh lime juice over the salsa, and add salt to taste.
- Let sit for a few before eating to absorb all the flavors.

