

# Tomato Salsa

6 servings

## Ingredients

- 2 medium jalapeño peppers
- ½ medium red onion
- 2 cloves garlic
- 1 Tablespoon cider vinegar
- 1 (14½ ounce) can diced tomatoes, no salt added

## Optional Ingredients:

- ¼ cup fresh cilantro leaves



## Directions

1. Rinse peppers. Remove seeds and mince.
2. Peel onion and garlic. Rinse onion and dice. Mince garlic.
3. If using, rinse and chop cilantro leaves.
4. In a medium pot, add peppers, garlic, onion, cider vinegar, and canned tomatoes. Heat mixture over medium heat for 15 minutes. Stir occasionally.
5. Chill before serving. If using, add cilantro to chilled salsa.

## Chef's notes:

- Use any kind of onions or hot peppers you like.
- For an extra kick, add a third jalapeño or a serrano pepper.
- When in season, use 3 medium or 2 large fresh tomatoes in place of canned.
- Use juice from half a lime in place of cider vinegar if you like.
- Try serving this salsa as a dip with homemade tortilla chips, as a topping on baked potatoes or tacos, or as a sauce for grilled meats and fish.
- Make a bigger batch and freeze.



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