

Simple Salsa

By Domenico Tolomeo

Our Ciao Authentica Crushed Tomatoes impart the flavor of fresh tomatoes to your salsa while cutting the chopping time in half, making this recipe a breeze!

Yield: 3 cups

Prep Time: 10 minutes

Ingredients:

- 28oz (1 can) Ciao Authentica Crushed Tomatoes
- 1 green pepper
- 1 jalapeño (optional)
- 1/2 sweet onion
- 2 cloves garlic
- 1 bunch cilantro
- 2 limes
- 1/2 teaspoon chipotle chili (optional)
- Cumin, to taste
- Salt and pepper, to taste



Instructions:

1. Add the Ciao Authentica Crushed Tomatoes to a serving bowl.
2. Dice up the green pepper, jalapeño (making sure to remove the seeds), sweet onion, and garlic, and add them to the tomatoes.
3. Roughly chop the cilantro and add it to the serving bowl along with the juice of 2 limes.
4. Season with salt, pepper, cumin, and chipotle chili (optional). Stir until well-combined, and serve with your favorite tortilla chips.

Pro Tip #1: For a smoother salsa, place all the ingredients in a food processor and pulse to your desired consistency.

Pro Tip #2: For an extra spicy salsa, add the seeds from the jalapeño to your salsa. For a medium heat, add half of the seeds in.