

Fresh Salsa with Blue Label Organic Cilantro

Ingredients

6 tomatoes of various sizes, chopped
4 small jalapeno peppers
(leave the seeds in for an extra kick)
½ onion
¼ cup fresh cilantro
3 garlic cloves
2 teaspoons ground cumin
1 teaspoon sea salt
½ lemon, juiced

Directions

Add all ingredients to a food processor.

Pulse about 10 or so times or until all ingredients are combined and diced, but be sure to stop before the salsa becomes too soupy.

Transfer to a bowl and enjoy!

Salsa will keep for about 1 week in an airtight container or jar in the fridge.



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