

Restaurant-Style Salsa

This is super easy and tastes just like at many restaurants.

Ingredients

1 (28-ounce) can whole peeled tomatoes with their juices
1 bunch cilantro leaves with only the most tender stems, washed and separated from the hard stems
1/2 small red onion, roughly chopped
1 jalapeño pepper, roughly chopped with the seeds and white membranes removed (leave seeds and membrane if you like it spicier)
2 cloves garlic, roughly chopped
Juice and zest of 1 lime (should be at least 2 tablespoons of juice)
1/2 teaspoon salt

Optional: Your favorite hot sauce to taste

Preparation

Combine all the ingredients in a food processor. Pulse until the salsa is as chunky or smooth as you like it. Use 1-second pulses to mix the salsa. Scrape down the sides as needed or stir the salsa with a spatula if there are large pieces not making it to the blade at the bottom.

Taste and adjust the seasonings: Give the salsa a taste. Stir in more lime juice or salt with a spatula, if needed. If you want more heat you can stir in your favorite hot sauce at this point.

Refrigerate for at least 30 minutes, or up to a week: Give the salsa at least 30 minutes to let the flavors combine and mellow, or store it for up to a week. This salsa can also be frozen for up to 3 months.

Options:

Use whole fire roasted tomatoes instead of plain tomatoes
Use a chipotle pepper for a smoky flavor
Use an additional jalapeño pepper for a spicier salsa

