

Easy salsa recipe

Quick and Easy Homemade Salsa

Introduction: Elevate your snacking game with our Quick and Easy Homemade Salsa recipe. Made with simple ingredients and bursting with fresh flavors, this salsa is perfect for dipping with chips or adding a zesty kick to your favorite tacos. With just a few pulses in the food processor or blender, you'll have a delicious homemade salsa ready to impress your family and friends in no time!

Ingredients:

- 1 (14 oz) can diced tomatoes
- 1 (10 oz) can original Rotel
- 1/2 small onion, roughly chopped
- 1 clove garlic, peeled and smashed
- 1/2-1 jalapeno, seeded or not (depending on preferred spiciness)
- 1 teaspoon honey
- 1/2 teaspoon salt
- 1/4 teaspoon ground cumin
- Small to medium-sized handful of cilantro, washed
- Juice of 1 lime

Instructions:

1. Prepare the Ingredients:

- Roughly chop the onion and smash the garlic clove.
- If using, seed the jalapeno and chop it into pieces.

2. Blend the Ingredients:

- In the base of a food processor or good blender, combine the diced tomatoes, Rotel, chopped onion,

smashed garlic, jalapeno, honey, salt, ground cumin, cilantro, and lime juice.

- Pulse the ingredients for about 30 seconds or until everything is finely chopped and the salsa reaches your desired consistency.

3. Adjust Seasoning:

- Taste the salsa and adjust the seasoning according to your preference. Add more salt, lime juice, or jalapeno for extra heat if desired.

4. Serve and Enjoy:

- Transfer the homemade salsa to a serving bowl and serve with your favorite tortilla chips for dipping or spoon it over tacos for an extra burst of flavor.
- Enjoy the fresh and vibrant flavors of this quick and easy homemade salsa!

Notes:

- This salsa can be stored in an airtight container in the refrigerator for up to one week.
- Feel free to customize the salsa by adding additional ingredients such as diced bell peppers, corn, or black beans for added texture and flavor.