**Sides / Snack**

**Tomato Salsa**

Serves 6, 1/3 cup per serving  
Prep time: 15 minutes • Cook time: 15 minutes

**INGREDIENTS**

- 2 medium jalapeno peppers
- ½ medium red onion
- 2 cloves garlic
- 1 Tbsp cider vinegar
- 1 (14½ oz) can diced tomatoes — no salt added

**DIRECTIONS**

1. Rinse peppers. Removes seeds and mince.
3. If using, rinse and chop cilantro leaves.
4. In a medium pot, add peppers, garlic, onions, 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.

**Optional Ingredients**

- ¼ cup fresh cilantro leaves

**CHEF’S NOTES**

- When in season, use 3 medium or 2 large fresh tomatoes instead of canned.
- Use any kind of onion or hot pepper you like.
- Make a larger batch and freeze some for another time.
- Use juice from half a lime in place of cider vinegar.