

## Pico De Gallo

Servings: 4      Total Time: 15 minutes

### Ingredients:

2 ripe Roma tomatoes, cut into 1/4-1/2-inch cubes

Pinch of salt

1/2 small white onion, finely diced

1 small jalapeno, finely diced

1/4 cup finely chopped fresh cilantro

### Directions:

1. Season tomatoes with salt and toss to combine. Transfer to a colander set in a bowl and allow draining, discard liquid.

2. Combine drained tomatoes with onion, chilies, cilantro, and lime juice. Toss to combine.



## Chipotle Salsa

Servings: 8      Total Time: 13 minutes

### Ingredients:

1 can (14 oz) low sodium diced tomatoes

1 cup fresh cherry tomatoes, sliced

1/2 cup white onion, chopped

2 cloves garlic, chopped

1/2 jalapeno, chopped

2 chipotle peppers in adobo, plus 1 tsp. of adobo sauce

1 teaspoon kosher salt

1/2 teaspoon black pepper

1/2 cup cilantro

1 Tablespoon lime juice

### Directions:

1. Combine all ingredients in the food processor or blender and pulse until everything is evenly blended.

2. Taste and adjust salt and pepper as needed. Add more chipotle peppers if you like it extra spicy.



## Salsa Verde

Servings: 2 1/2 cups      Total Time: 35 minutes

### Ingredients:

1 pound tomatillos, husks removed and rinsed

1 small bunch of cilantro, chopped

2 to 3 jalapenos

1 tablespoon lime juice

1/2 small onion

1 clove of garlic

### Directions:

1. Place the tomatillos (chopped in half and cut side down) and half the onion on an oiled roasting pan.

2. Roast for 12 to 20 minutes at 450°F until soft. (For a smoky flavor, switch to broil for the last few minutes to lightly char your tomatillos).

3. Place everything in the food processor and puree.

