

Everyday Salsa from She Makes and Bakes

Yields approximately 3 cups

Total time: <20 minutes



Note: If you want to use fresh tomatoes instead of canned, peel approximately 4-6 large tomatoes or up to 10 Roma tomatoes. Cut them into chunks and add them to your food processor or blender. Also, I briefly cooked my onion to get rid of the raw onion taste. If you don't have the time or the taste buds, just chop your onion into chunks and throw it into the food processor/blender.

1/2 small white onion

1 tablespoon butter

28 ounce can of diced peeled tomatoes

3 garlic cloves, peeled

1 jalapeno, seeded

1/4-1/2 cup cilantro

2 tablespoons lime juice

Salt, to taste

Dice the onion. In a small skillet, melt the butter over medium heat. Add the onion and cook until soft, about 3-5 minutes. Remove from heat.

Add the tomatoes, garlic, jalapeno, cilantro, cooked onion, and lime juice to the bowl of a food processor or a blender. Pulse until smooth. If you like chunkier salsa, process it for less time.

Taste the salsa with a chip and add salt as needed. Store in the refrigerator.