

# Restaurant Style Salsa



## INGREDIENTS

- Large can of Whole Tomatoes (This is somewhere in the 28 oz range. And I have rebelliously used diced ones with equally fabulous results)
- Half a Purple Onion :: Outer layer off
- Fist full of Cilantro
- 2 pinches of salt
- 2 pinches of pepper
- 1 Jalapeño, seeded & de-ribbed (unless you are spicy)
- 1 can of Diced Tomatoes with Chiles aka Rotel
- Juice of a Lime

## INSTRUCTIONS

- Dump all ingredients into a food processors. I like to put the big can of tomatoes in last.
- Pulse until you get to the consistency of your favorite restaurant style salsa.
- Taste test it straight out of the food processor.
- Make adjustments if needed.
- For bonus points, store in a glass jar.

## USES

- Chips (duh!)
- Salad dressing
- Dip veggies in it
- Add to Soups or Chilis

## 10 DAY CLEANSE | 24 DAY CHALLENGE

Yes! Maybe not with chips, but otherwise such a great salsa. It is sugar free plus you have control of the cleanliness of the ingredients.

## KIDS

I have witnessed them eating it with a spoon straight out of the salsa bowl.