

INGREDIENTS

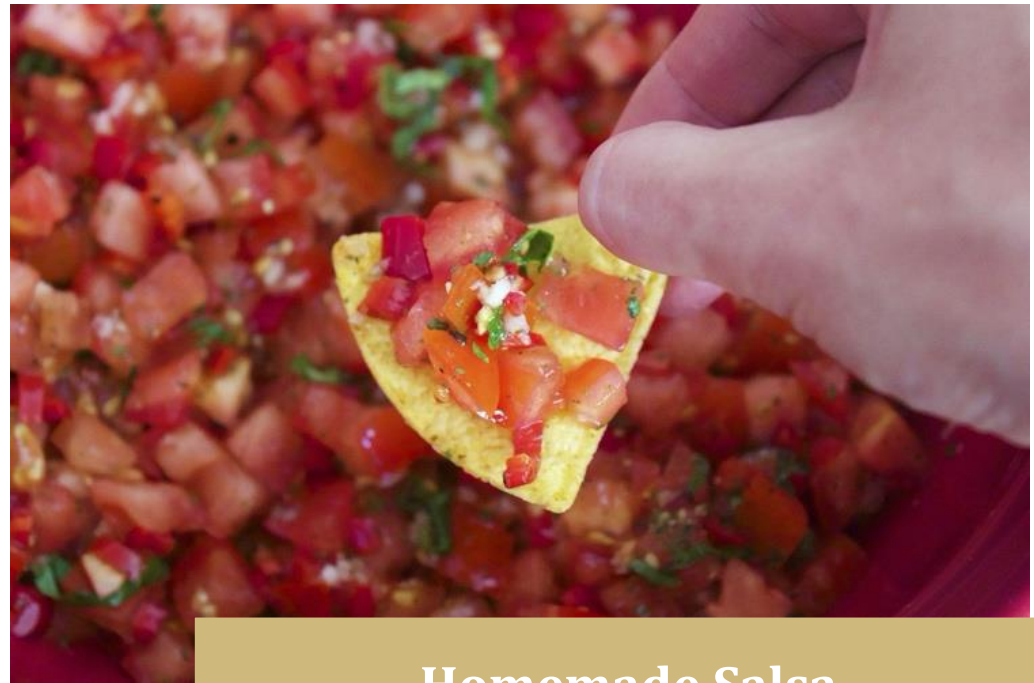
- 3 cups of Cherry Tomatoes, diced
- 2 Tomatillos
- 1-2 Jalapenos
- ½ cup Onion
- Juice of 1-2 Limes
- 4 Garlic Cloves
- 1 tbsp Olive Oil
- ½ tsp Cumin
- 1 tsp Salt and Pepper

DIRECTIONS

1. In the oven, broil/char all ingredients except garlic and cherry tomatoes for 5-8 minutes or until they have a nice, black char to them.
2. Pulse cherry tomatoes in a food processor to break them down and strain excess liquid from the tomatoes with a fine mesh strainer. Discard excess water.
3. Put all ingredients from the oven and the strained tomatoes and garlic in a food processor and pulse to combine. The longer you blend, the thinner the salsa.
4. Season with sea salt and lemon juice to taste.
5. Enjoy!

Tips:

Keep leftovers in the fridge for up to a week or freezer for 3-6 months.



Homemade Salsa

*Fall 2019 Cooking Class |
Dairy-Free | Gluten Free | Vegetarian | Vegan*

Yield:
8 Servings

Prep Time:
15 Min

Cook Time:
8 Min