

Homemade Salsa

A super easy, super fresh, super delicious salsa. You'll never need another salsa recipe again! This has been my go-to recipe for years, it's definitely a family favorite. We make it almost every week. It's a staple recipe.

Servings: 14 (about 4.5 cups)

Ready in: 5 minutes

Prep

5 minutes

Ingredients

1 1/4 lbs ripe Roma tomatoes* (about 5 - 6)
1 (14.5 oz) can petite diced tomatoes**
2 green onions,*** ends trimmed, chopped into thirds
1/3 cup chopped red onion (about 1/4 of a medium)
1 jalapeno pepper,**** seeded and roughly chopped
1/3 cup fresh cilantro (about a handful)
1 large clove garlic, roughly chopped
2 Tbsp fresh lime juice
1/2 tsp chili powder
1/4 tsp ground cumin
1/2 tsp granulated sugar (optional)
Salt and pepper to taste

Instructions

1. Combine all ingredients in a food processor and pulse in 1 second bursts until all ingredients are finely chopped.
2. Serve with tortilla chips. Note that salsa always tastes best after it's been refrigerated for a few hours, so if time allows let the flavors marinate together before serving.
3. Store in refrigerator up to 1 week.

Notes

- *Use best quality tomatoes or salsa will be lacking in flavor.
- **Canned diced tomatoes with mild green chilis, or canned fire roasted tomatoes also work great as well.
- ***For a slightly stronger onion flavor you can just omit green onions and use about 3/4 cup red onion (or 1/2 of a medium onion).
- ****You can leave the seeds or use a serrano pepper for a spicy salsa. Sometimes I like to substitute a few canned chipotle peppers with some adobo sauce for the jalapeno. This is also a spicier option.
- Another tasty addition is to include 1/2 bell pepper, or 1 poblano or Anaheim pepper.
- For a thinner salsa, you can add in a bit of tomato juice or tomato sauce if desired.

