



SALSA 3 WAYS

Serves: 8
Serving Size: ¼ cup
Prep: 10 minutes
Cook: 0 minutes

4 large ripe tomatoes, cut in quarters
2 garlic cloves, smashed
¼ cup roughly chopped red onion
¼ cup loosely packed cilantro
1 tsp. fresh lime juice
½ tsp. coarse kosher salt

1. In the base of the Power Chef® System with blade attachment, add tomatoes, garlic, onion, cilantro, lime juice, and salt. Chop until tomatoes resemble ¼" / 6.2 cm pieces. Continue to chop until desired consistency is reached.
2. Transfer salsa to serving bowl or storage container. Refrigerate, covered, 20 minutes before serving.

For mango salsa, add ½-cup diced fresh mango and 1 tbsp. minced jalapeno pepper.

For pepper salsa, add ½-cup minced assorted bell peppers and 1 tbsp. minced jalapeno pepper.



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