

# Make-Your-Own Salsa

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Original Recipe from Nakano USA

Serves: 10



Start with lots of fresh tomatoes. A versatile sauce to use in Mexican recipes, eggs, sandwiches, black beans, roast pork, fish and many other recipes. Keeps for a week, freezes well or can be canned.

## Ingredients

½ cup red onion, chopped  
¼ cup green bell pepper, chopped  
1 clove garlic, minced  
1 tablespoon light olive oil  
3 cups tomato, fresh, chopped very ripe  
3 tablespoons jalapeno peppers, chopped  
2½ tablespoons rice vinegar  
2 tablespoons fresh cilantro, chopped  
¾ teaspoon salt  
pepper, as desired

## Cooking Method

Microwave onion, green pepper, garlic and oil 1 minute on high, covered.

1. Add tomatoes; microwave 2 minutes on high.
2. Stir in remaining ingredients.
3. Can salsa or refrigerate an hour or overnight to blend flavors.