

South-of-the-Border Salsa

the California Culinary Academy

Servings: 3



This versatile sauce can serve as a dip for crisp tortilla chips or as a spicy marinade for poultry or fish. Stir the salsa into a soup to spice up a light lunch with the avocado variation. Avocado Salsa is a delicious condiment that can be used in the same way as guacamole. Since avocados are perishable, prepare the variation no more than one day ahead.

Ingredients

3 large tomatoes, coarsely chopped
1 small onion, finely diced
2 cloves garlic, minced
juice of 2 limes
1 jalapeno chili, minced
1 teaspoon salt
1 bunch cilantro, minced

Cooking Method

In a medium bowl, stir together tomatoes, onion, garlic, lime juice, chili, salt, and cilantro.

Let rest for at least 30 minutes before serving.