

SALSA

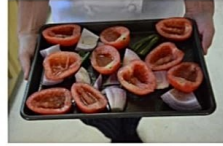


- INGREDIENTS:**
- 1/2 cup fresh cilantro
 - 4 tomatoes
 - 2 limes
 - 1 red onion
 - 1 tsp cumin
 - 3 garlic cloves
 - 1 tsp coriander
 - 1 jalapeño pepper
 - Salt + Pepper
 - 1 habanero or serrano
 - olive oil

STEP ONE: Chop Everything Up

If you want to make pico de gallo, start by cutting up all the fresh ingredients very finely.

If you want to make a blended salsa, remove the cores from the tomatoes and put them on a tray with the peppers and onions, then drizzle on some olive oil, salt, and pepper.



STEP TWO: Mix and Season

For the pico de gallo, just dump everything into a bowl, squeeze two limes into it, and stir in the cumin, coriander, salt, and pepper.



For the blended salsa, put the tray you prepared into the oven at 450°F for about 30 minutes.

When the tomatoes are done roasting, put them in the blender with the cilantro, lime juice, and the spices.

Blend very briefly unless you are trying to make salsa with the consistency of hummus, in which case go crazy.

