

Simple Tomato and Chipotle Salsa

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 40 minutes

Hands-On Time: 10 minutes

Makes about 2-1/2 cups

Ingredients

- 1 28 oz. can fire roasted tomatoes
- 2 cloves garlic, chopped
- 2 Tbsp. fresh lime juice, plus more if necessary
- 1 or 2 canned chipotle chilies in adobo (See "It's that easy" tip)
- 1/2 cup diced white onion
- 1/2 cup chopped cilantro
- 1/2 tsp. salt
- Freshly ground black pepper



Instructions

1. In a blender or food processor, combine the tomatoes, garlic, lime juice and chilies. Puree until smooth and pour into a medium bowl.
2. On a large cutting board, dice the onion and transfer to a colander and rinse under cold running water (this step makes the onion less strong).
3. Drain the onion and add it to the tomatoes. Chop the cilantro and stir it into the salsa. Season with salt, a few grinds of pepper and more lime juice, if desired. Let salsa to sit for 30 minutes to allow flavors to blend and refrigerate until serving.