

Homemade Salsa

Ingredients:

2 4.5 oz. cans diced green chiles
1 white onion (chopped)
1-2 teaspoons garlic salt
1 28 oz. can whole peeled tomatoes (diced in a food processor)
1-2 jalapenos (chopped)
cilantro (chopped)
salt to taste

Directions:

Combine the chopped onion, chiles and garlic salt and mix together.

Pulse the whole tomatoes in a food processor so they are diced but not liquified. Save some of the liquid from the can if you want to thin out the salsa a bit.

Add the jalapenos and cilantro, then taste. Add salt as needed.

Refrigerate for at least 1-2 hours before serving. The flavors will combine and the salsa will taste better after it sits in the fridge for a while.