

## SALSA

### Ingredients:

- Large can (~ 800 ml) diced tomatoe
- 1 red onion
- 1 medium jalepeños
- 1/2 cup lightly packed cilantro (stems removed)
- 3 cloves garlic
- 1 lime
- 1 bunch green onion
- 1 teaspoon chilli powder
- 1 teaspoon cumin powder
- 1 teaspoon pepper
- 2 teaspoon sea salt



### Cooking Instructions:

- (1) Finely dice red onion, garlic, jalepeño, and cilantro leaves. Finely chop green onion. Zest the entire outside of lime and squeeze all juice (feel free to add a touch more lime juice if desired).
- (2) Combine all ingredients in a large bowl. Stir well and serve cold. For best results, let salsa sit in the fridge for a few hours to let the flavours mix.