Salsa

Yield: approximately 2 cups
*1 recipe will make 16-20 “taste” servings

Ingredients:
- 4 to 6 ounces tomatoes OR 1 (14.5-ounce) can whole tomatoes
- ¼ small round onion
- 1 tablespoon Chinese parsley
- ½ piece chili pepper
- ½ teaspoon lemon OR lime juice

Directions:
1. Finely CHOP tomatoes, onions, and parsley.
2. MINCE chili pepper.
3. In a medium bowl, COMBINE tomatoes, onion, chili pepper, lemon or lime juice, and Chinese parsley.
4. COVER and REFRIGERATE until ready to SERVE.

Variations:
Canned stewed or diced tomatoes may be used instead of whole tomatoes.
Salsa may be used as a dressing or dip.
Chili flakes may be used instead of chili pepper.
Equipment

- Can opener
- Cutting board
- Knife
- Measuring spoons
- Mixing bowls
- Mixing spoon
- Plates and spoons

*Always practice safe food handling techniques. Refer to Food Safety section.