



## SALSA

**Yield:** approximately 4 cups

**Ingredients:**

- ½ - ¾ pounds tomatoes OR 1 (28-ounce) can whole tomatoes
- ½ small round onion
- 2 tablespoons Chinese parsley
- 1 piece chili pepper
- 1 teaspoon lemon OR lime juice

**Directions:**

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

**Variations:**

Canned stewed 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.

**ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.**



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