

Tomato Salsa

Ingredients

3/4 lb Plum Tomatoes (cored,
halved, and seeded)
1/4 Red Onion (minced)
1/2 Jalapeno (minced)
1 clv Garlic (minced)
1/4 c Cilantro (chopped)
1/2 Lime (zested and juiced)
1/2 t Salt
1/4 t Ground Black Pepper

Instructions

Chop tomatoes into 1/4 inch pieces; transfer to a medium bowl. Add onion, chile, garlic, cilantro, and lime juice/zest; season with salt. Mix to combine. Let stand 15 minutes to develop flavor. Salsa can be kept at room temperature up to 2 hours. To store, transfer to an airtight container, and refrigerate up to 3 days.