

Tomato Salsa

Season: Any

Serves: 30 tastes

Recipe source: adapted from www.recipetineats.com

Fresh from the garden: herbs, lime

Equipment:	Ingredients:
Small food processor	1/4 cup roughly chopped red onion or spring onion
Chopping boards	1/2 a jalapeno pepper
Knives	400g tin crushed tomatoes
Measuring cups and spoons	1/4 cup coriander or chives
Citrus juicer	1 tablespoon lime juice
Spatula	1 clove garlic, crushed
Garlic crusher	1/2 teaspoon sugar
3 small serving bowls with teaspoons	1 teaspoon salt
	1/4 teaspoon black pepper
	1/4 teaspoon ground cumin

What to do:

1. Roughly chop onion and jalapeno pepper. Add to the food processor and blitz until finely chopped.
2. Add tinned tomatoes, chopped herbs, lime juice, crushed garlic, sugar, salt, pepper and cumin.
3. Blitz until fairly smooth and well combined.
4. Taste to check whether more salt and lime juice are needed.
5. Divide between 3 small serving bowls. Refrigerate until needed.