

Restaurant-Style Salsa

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Prep time: 20 minutes

Cook time: 5 minutes

Yield: 4-5 cups

No wheat / No nuts / No fish / No dairy / No eggs / No soy
/ No sesame*



Ingredients:

- 6 large or 10 medium tomatoes
- ½ cup red onion, diced
- 2 garlic cloves, diced
- 2 jalapenos, partially seeded and diced
- 1 teaspoon salt
- 1 Tablespoon freshly squeezed lime juice
- ½ teaspoon sugar

Instructions:

1. Wash hands with soap and warm water.
2. Bring a large stockpot of water to a boil over high heat. Fill a large bowl with ice and water; set close to the stove.
3. Prepare tomatoes for blanching: core the stems and slice a shallow “X” in the bottom of each tomato.
4. Carefully drop half the tomatoes into boiling water for two minutes. Use a slotted spoon to remove tomatoes and place in the ice water for two minutes. Repeat with remaining tomatoes.
5. Peel the skins from the tomatoes. Chop one third of the tomatoes. Add to a large bowl and set to the side.
6. Place the remaining tomatoes in a food processor fitted with the blade attachment. Add remaining ingredients on top.
7. Pulse ingredients until desired consistency is reached. Taste and add more salt, sugar, or lime juice if necessary.
8. Add salsa puree to chopped tomatoes and stir to combine. Refrigerate before serving.