

Summer Salsa

INGREDIENTS

5-6 Roma Tomatoes

4 Jalapeño Peppers

1 Medium-Sized Onion

1 Bunch of Fresh Cilantro

1-2 Cloves of Garlic

Juice of 1 Lime

1 tsp Salt

1/2 tsp Pepper

2 tbs Olive Oil

Chop tomatoes, peppers, onion, cilantro, garlic and toss in blender with lime juice, salt, and pepper.

Blend together.

Heat olive oil in a sauce pan on medium heat.

Pour the blender contents into the saucepan and cook for 5-10 minutes, stirring occasionally.

Note: color will change from pinkish-red to brown when ready.

Enjoy with your favorite chips, on a taco, or with your breakfast eggs!



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