

Fire-Roasted Salsa

- 1 – 14 oz. can fire-roasted tomatoes
- 2 tomatoes, cored and seeded
- ½ red onion, cut into chunks
- 3 garlic cloves, peeled and minced
- 1 Tablespoon chipotle adobo seasoning sauce
- ½ jalapeño pepper (seeds – take ‘em or leave ‘em)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 teaspoon cumin
- ½ cup chopped fresh cilantro leaves
- 2 Tablespoons lime juice



Combine all ingredients in your food processor and pulse until your salsa is at the consistency you like best. Serve with tortilla chips and refrigerate any unused portions.