

Chili's Salsa

Ingredients

- 1 can Rotel Original Diced Tomatoes & Green Chilies, (14.5-oz)
- 1 can whole tomatoes plus juice, (14.5-oz)
- 1 T canned diced jalapeños
- 1/4 cup diced yellow onion
- 1 tsp minced garlic
- 1 to 2 T chopped fresh cilantro, (optional)
- 1/2 tsp sea salt
- 1/2 tsp cumin
- 1/4 tsp sugar
- 1 T fresh lime juice

Instructions

1. Place jalapeños and onions in a food processor and pulse for a few seconds.
2. Add both cans of tomatoes, garlic, cilantro, salt, cumin, sugar and lime juice and process until well blended. Do NOT purée.
3. Cover and chill for at least 2 hours before serving. Serve with your favorite tortilla chips.

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