

2g ⌚ 5 m | Easy

Quick salsa

We may be cutting a few corners in preparation time, but we're not sacrificing any flavor in the process! This Quick salsa is easy to make and so much tastier than any store-bought version we've ever come across. Play with the spice level and take it from *mild* to *hot as you dare*! This salsa pairs beautifully with eggs, meat, fish, and veggies.



6 Servings

Ingredients

2 (8 oz.) tomatoes,
roughly chopped

½ (2 oz.) red onion,
roughly chopped

½ cup (¼ oz.) fresh
cilantro

1 fresh jalapeño, seeds
and stem removed

2 tsp lime juice

1 tsp sea salt, or more to
taste

Instructions

- 1 Place the roughly chopped tomatoes, red onion, cilantro, and jalapeño in a food processor and pulse until evenly chopped. It does not need to be smooth; aim for a pea-sized chop.
- 2 Transfer to a bowl, stir in the lime juice and sea salt. Taste, and adjust seasoning if necessary.

Tips

If you don't have a food processor you can finely chop all the ingredients by hand.

Serve alongside any Mexican dish. This is particularly delicious with our Keto huevos rancheros with cheese 'tortillas'.

Not a fan of cilantro? Don't like spicy jalapeños? Feel free to leave them out.

This salsa keeps well for up to three days in the fridge.