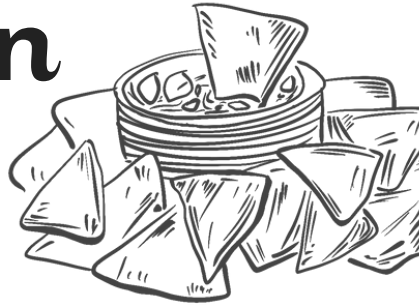




# Garden Salsa



Prep Time: 15min Serves: 6

## Ingredients:

- 2 large tomatoes (or 4 small ones)
- 1 bell pepper
- 1/4 of a white onion
- 4 radishes (optional)
- 3 Tbsp chopped cilantro
- 1/4-1/2 of a lime, juiced
- 2 garlic cloves
- 1 pinch salt
- 1 tsp cumin
- 1 jalapeno, de-seeded (optional)

**Tip:** If you don't have time, you can roughly chop everything and add it to a blender or food processor!

## Instructions:

1. Carefully dice tomatoes, peppers, onion (and radishes if using) into small chunks.
2. Finely mince cilantro.
3. Juice lime.
4. Mince garlic, using a garlic press.
5. Carefully remove the seeds from the jalapeno and finely chop. Wear gloves when handling jalapeno.
6. Put all ingredients in a bowl, add salt and cumin.
7. Stir to combine.
8. Taste and adjust seasonings if needed.
9. Enjoy with chips, as part of a burrito bowl, or on top of scrambled eggs!