

# Easy Medium Salsa

## Ingredients

- 1 jalapeño chile <sup>1</sup>
- 1 fresno chile <sup>1</sup>
- 1 eight-ounce can tomato sauce
- 1 fourteen-ounce can diced tomatoes
- 6 cherry/grape tomatoes
- 3/4 tsp orange blossom honey
- bottled lemon juice
- fresh cilantro
- salt & pepper
- powdered garlic, onion, and cumin

## Equipment

- A medium or small mixing bowl
- An immersion blender
- A 1/4 tsp measuring spoon
- A knife and cutting surface

## Process

1. Cut off and discard the tops of your chiles.<sup>2</sup>
2. Add the herbs and spices to the bowl along with the tomatoes and sauce, visually judging conservative amounts.
3. Blend until fairly smooth.
4. Taste for salt and spices, adding more if desired, then mix in the honey and a few squeezes of bottled lemon juice.
5. For best flavor, let rest in the refrigerator for twenty-four hours.

## Summary

With a total time to prep of around five minutes, this is an extremely easy way to use up a couple of left-over chiles.

1. You can also use any other medium chiles you have lying around. The whole point of this recipe is to use up leftover peppers and cilantro.
2. For a milder salsa, also remove the seeds from your chiles.