



Making homemade salsa is super easy! Here's a basic recipe for a fresh and tasty salsa

Ingredients:

- 4 medium tomatoes (diced)
- 1 small onion (finely chopped)
- 1-2 jalapeños (deseeded and finely chopped, adjust to your spice level)
- 1/4 cup cilantro (chopped)
- 1-2 cloves garlic (minced)
- 1 lime (juiced)
- Salt to taste
- Optional: 1 tsp sugar (if you want a bit of sweetness)

Instructions:

1. **Prepare your veggies:** Dice the tomatoes, finely chop the onion, jalapeños, and garlic, and chop the cilantro.
2. **Combine ingredients:** In a bowl, combine all the chopped veggies with the cilantro, garlic, and lime juice.
3. **Season:** Add salt to taste and a pinch of sugar if you'd like a touch of sweetness.
4. **Mix:** Stir everything together. If you have time, let it sit for about 15-20 minutes for the flavors to meld.
5. **Taste & Adjust:** Give it a taste and adjust the seasoning if needed (more lime, salt, or heat).
6. **Serve:** Serve fresh with tortilla chips, tacos, or whatever you're craving!

If you want to go for a roasted version, you can char the tomatoes, onion, and jalapeños on a grill or in the oven first for a smoky flavor.

Would you like any tips on how to adjust the flavor or add extra ingredients?