



# Basic Salsa Fresca

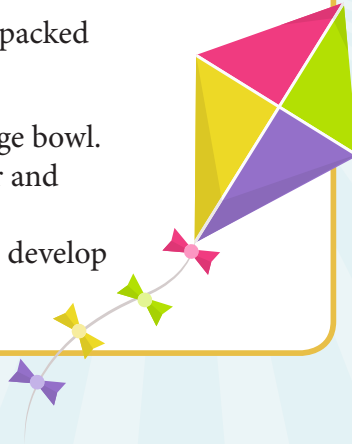


## INGREDIENTS

- 2 cups chopped and seeded tomatoes
- 4 cloves garlic, finely chopped
- 1/2 to 1 white onion, chopped (amount depends on your personal preference)
- 1-2 jalapenos, finally chopped, seeds are just fine!
- A pinch of sea salt to taste
- A tiny pinch of cumin, optional
- 1/4 cup chopped cilantro, loosely packed

## INSTRUCTIONS

- Combine all ingredients into a large bowl. If not enjoying immediately, cover and refrigerate
- Giving the salsa an hour or two to develop its flavors always helps!



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