



FRESH CILANTRO SALSA

SERVINGS: 49

Diced tomatoes are combined with onions, jalapenos and sugar and seasoned with fresh cilantro, cumin and garlic. Serve with tortilla chips, on a baked potato and more!

INGREDIENTS

6 ounces Onions, fresh, AP
 1/2 cup Jalapenos, pickled, diced, drained
 1/2 cup Cilantro, fresh, chopped
 1 # 10 can Tomatoes, diced, canned, no salt added, USDA
 2 teaspoons Sugar, granulated
 2 teaspoons Salt
 1 teaspoon Cumin, ground
 1 tablespoon Garlic, granulated
 1/4 cup Vinegar, white

INSTRUCTIONS

1. Rinse onions under running water. Cut in half, remove skin and rough chop.
2. Drain 1/4 c diced, pickled jalapeno peppers.
3. Rinse fresh cilantro under running water. Drain well and chop into very fine pieces.
4. Place canned, diced tomatoes in a large mixing bowl. Add onions, jalapenos, cilantro (packed 1/2 cup), sugar, salt, cumin, and garlic.
5. Using an immersion blender, puree ingredients.
6. For larger batches, use a VCM to blend ingredients.

RECIPE NOTES

CCP: Hold and serve at 41°F or below.

Portion Size: 1/4 cup

Crediting: 1/4 cup is 1/4 cup red/orange vegetable

NUTRITION FACTS PER SERVING (0.25CUP)

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.