

Tomato Salsa

Ingredients:

- 1 tomato (depending on size)
- 40mL parsley or cilantro, freshly chopped
- 1 green onion, chopped
- 1 jalapeno pepper, finely chopped
- 1 garlic clove, minced
- 1mL salt

Method:

1. Core, seed, and finely dice tomatoes. Drain well in sieve. In bowl, combine tomatoes, parsley or cilantro, onion, jalapeno pepper, garlic and salt.
2. Salsa can be covered and refrigerated for up to 24 hours. Flavors will develop the longer it sits. It may need to be drained again if you don't like a watery fresh salsa.

Serve with tortilla chips.