



Garden Fresh Farm Recipes

Garden Fresh Salsa

Garden fresh salsa is a vibrant and flavorful mix of diced tomatoes, minced garlic, spicy jalapeños, and zesty red onions, all finely chopped and combined. It is infused with fresh cilantro, a hint of lime juice, and a pinch of salt, creating a refreshing and tangy condiment perfect for chips, tacos, or as a topping for grilled meats. The ingredients, straight from the garden, offer a delightful burst of freshness in every bite.

Ingredients:

4 ripe tomatoes, diced
1/2 red onion, finely chopped
1-2 jalapeño peppers, seeded and finely chopped
1/4 cup fresh cilantro, chopped
2 cloves garlic, minced
1 lime, juiced
Salt and pepper to taste



Directions:

Dice the tomatoes into small pieces and place them in a large mixing bowl.

Finely chop the red onion and add it to the tomatoes.

Seed and finely chop the jalapeño peppers. Add them to the mixture. Adjust the amount based on your preferred level of spiciness.

Chop the fresh cilantro and add it to the bowl.

Mince the garlic cloves and mix them in.

Squeeze the juice of one lime over the mixture. Add salt and pepper to taste.

Gently stir all the ingredients together until well mixed.

Let the salsa sit for at least 30 minutes to allow the flavors to meld. You can serve it immediately if needed, but chilling enhances the flavor.

Enjoy your fresh salsa with tortilla chips, tacos, or as a topping for your favorite dishes!



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Notes:

Adjust the ingredients to your taste. You can add more lime juice, cilantro, or jalapeños if you like.

For a twist, try adding diced avocado, corn, or black beans.

Store in an airtight container in the refrigerator for up to 3 days.