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Everything *Herbal*
— BY CHERYL JABZ —

Cheryl's HOMEMADE SALSA

A fresh and vibrant salsa made with ripe tomatoes, onion, cilantro and a touch of seasoning. Perfect with chips, tacos, grilled meats, or as a topping for your favorite dishes! ♥

INGREDIENTS

- ♥ 4 medium ripe tomatoes, diced
- ♥ 1/2 medium red onion, finely diced
- ♥ 1/4 cup fresh cilantro, chopped
- ♥ 1 small jalapeño pepper, seeded and finely chopped (optional for heat)
- ♥ 1 clove garlic, minced
- ♥ 1 tbsp fresh lime juice (about 1 lime)
- ♥ 1/2 tsp salt (or to taste)
- ♥ 1/4 tsp black pepper (or to taste)
- ♥ 1/4 tsp ground cumin (optional)
- ♥ Pinch of sugar (optional, to balance acidity)

MAKE IT YOUR OWN!

Add diced cucumber, mango, or corn for a fun twist. Adjust the jalapeño for more or less heat! ♥

DIRECTIONS

- 1 Prepare the Vegetables:** Dice the tomatoes, finely dice the onion, chop the cilantro, and mince the garlic. Seed and finely chop the jalapeño if using.
- 2 Combine Ingredients:** In a medium bowl, add the tomatoes, onion, cilantro, jalapeño, and garlic.
- 3 Season:** Add lime juice, salt, black pepper, cumin (if using), and a pinch of sugar (if using).
- 4 Mix Well:** Stir everything together until well combined.
- 5 Taste & Adjust:** Taste and adjust seasoning to your liking. Add more salt, lime juice, or pepper if needed.
- 6 Chill & Serve:** For best flavor, cover and refrigerate for at least 30 minutes before serving. Serve with tortilla chips, tacos, or as a topping for your favorite dishes.



TIP Fresh is best! This salsa tastes even better the next day as the flavors blend together. ♥



PREP TIME
15 min



CHILL TIME
30 min



SERVINGS
6-8



BEST WITH
Tortilla Chips,
Tacos, Grilled Meats
& More!

SCAN ME!



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Love! ♥