

# PREPARE SALSA

Did you know that Mexico is credited for introducing corn and chilies to the world? Yum! Try this [salsa recipe](#) and serve it with a bowl of corn chips.

- **Ingredients**

- 28-ounce can of whole peeled tomatoes drained
- 1/3 cup chopped green pepper
- 1/3 cup chopped onion
- 3 garlic cloves chopped
- 1/4 cup chopped fresh cilantro
- 2 small jalapeño peppers canned
- 2 teaspoons salt
- 2 teaspoons pepper
- 2 teaspoons chili powder (optional)
- 2 teaspoons cumin (optional)



- **Directions:**

1. Put all the ingredients, except the jalapeño peppers, into the blender.
2. Add jalapeño only a few small pieces to the blender to start off with. You can always add more later if you want it spicier.
3. Blend the ingredients on "chop" until they look mixed. Chunkier, don't blend it too long. Smoother salsa, blend it longer.
4. Test the salsa. If you want more of any ingredient, add it, then blend again briefly.

