



NUTRITION PER SERVING:

CALORIES 23
PROTEIN 0 G
CARBOHYDRATE 4 G
TOTAL FAT 0 G

PREP TIME: 10 MINUTES
COOK TIME: NONE

YIELD: 4 SERVINGS
SERVING SIZE: ¼ C SALSA

- ½ C JARRED ROASTED RED PEPPERS, TANGY SALSA DRAINED AND DICED (OR SUBSTITUTE FRESH ROASTED RED PEPPERS; (LEFTOVER FRIENDLY))
- ½ C NO-SALT-ADDED DICED TOMATOES (OR SUBSTITUTE 1 MEDIUM TOMATO, CHOPPED)
- 1 SMALL LIME, PEELED AND CUT INTO SMALL CHUNKS
- ¼ TSP GROUND BLACK PEPPER
- ¼ TSP GROUND CUMIN
- 1 TBSP FRESH CILANTRO, RINSED AND CHOPPED (OR SUBSTITUTE 1 TSP DRIED CORIANDER)



TANGY SALSA

TANGY, NOT SPICY, THIS SALSA WILL APPEAL TO MOST—TRY IT WITH THE EMPAÑAPITA OR AS A DIP WITH VEGGIES OR BAKED CHIPS

- 01 Combine all ingredients, and toss well.
- 02 Best to allow 1–2 hours for flavors to settle before serving.

