



## Restaurant Style Salsa



- 1 28-oz. can whole tomatoes with juice
- 2 10-oz. cans Rotel (diced tomatoes and green chilies)
- ¼ c chopped onion
- 1 clove garlic, minced
- 1 jalapeno pepper, chopped (remove seeds for more mild salsa)
- 1 small lime, juiced
- 1/3 c chopped parsley or cilantro
- ¼ t sugar
- ¼ t salt
- 1/8 t ground cumin
- tortilla chips

Combine tomatoes, Rotel tomatoes and chilies, onion, garlic, jalapeno pepper, lime juice, parsley or cilantro, sugar, salt and cumin in large bowl. Working in batches, pulse (using blender or food processor) until salsa reaches desired consistency. Refrigerate 1 hour to allow flavors to blend. Serve with tortilla chips or any Mexican dish.