

Garden Fresh Salsa

- 2 cups seeded, chopped tomatoes (6-7 medium tomatoes)
- the leaves from one bunch of fresh cilantro, chopped*
- 6 cloves fresh chopped garlic
- 1/2 an onion chopped
- 1 jalapeno, finely chopped
- 1/2 teaspoon salt
- about 1 tablespoon lime juice

Preparation:

Mix all ingredients until well incorporated. Refrigerate overnight for maximum flavor

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All of our recipes can be found online at www.uvu.edu/wellnessed

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