

NUTRITION PER SERVING:

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

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| PREP TIME: | 10 MINUTES |
| COOK TIME: | NONE |

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| 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.

