

Salsa Fresco

- 6 Large ripe tomatoes, peeled and chopped
- 2 Tbsp Candied Jalapeños chopped or minced
- 3 Green Onions, chopped
- 2 Garlic Cloves, minced
- 1 1/2 tsp Oregano
- 1/4 tsp Cumin
- Cilantro, finely chopped
- Juice of 1/2 lime
- Salt and pepper to taste

Place chopped tomatoes in a colander and let drain.

Add the rest of the ingredients and mix well.

Let sit one hour before serving.

Serve with chips, tortillas, tacos, burritos, tostadas, quesadillas, pinto or black beans.

An easy way to peel a tomato is to take the flat side of a knife and rub it firmly over the skin and then peel.