

## Fresh Salsa

Recipe adapted from <https://www.cookingclassy.com/fresh-homemade-salsa/>

### Ingredients:

4 Roma tomatoes	1 Tbsp fresh lime juice (approx. ½ lime)
1 green onion	1/2 tsp chili powder
¼ small red onion	1/4 tsp cumin
1/4 to 1/2 jalapeno pepper, seeded	1/4 tsp granulated sugar
1 garlic clove, minced	Salt and pepper to taste

### Instructions:

1. Wash vegetables (tomatoes, green onion and jalapeno).
2. Each student will practice their knife skills by prepping at least one vegetable. Dice and mince them into even sized pieces.  
\*\*\*Student cutting jalapeno can use disposable prep gloves to protect their hands.  
\*\*\*WASH YOUR HANDS WELL AFTER HANDLING JALAPENO (DO NOT RUB EYES).
3. Combine all ingredients into a mixing bowl and mix well.
4. This recipe can be made in advance and stored in the refrigerator for up to 1 week.

