

# Noreen's Kitchen

## Cantina Style Salsa

28 ounce can diced or whole tomatoes	3 cloves fresh garlic
1 10 ounce can tomatoes and green chilies	Juice of 1 lime
1 cup fresh cilantro	1 teaspoon Sazon seasoning or Mexican seasoning
1 medium sweet onion	1 teaspoon salt (adjust to your taste)
1 jalapeno pepper, seeded	

### Step by Step Instructions

Place all ingredients in the bowl of your food processor and pulse a couple of times until your preferred consistency is reached. Pour into a serving bowl and enjoy.

Leftovers can be stored in an airtight container in the refrigerator for up to one week.

#### **Cook's Notes:**

This should be made as needed. This should not be frozen. This salsa recipe is not appropriate for canning.