

Chipotle Salsa

Description

Quick and easy chipotle salsa with a nice kick.

Ingredients

- 4 large fresh ripe tomatoes, diced
- 1/2 medium onion, diced
- 1/4 cup fresh cilantro, chopped
- 2 cans chipotle chiles in adobo
- 2 cloves garlic
- 1 1/2 tsp cider vinegar

Instructions

In a blender, puree the tomatoes with the rest of the ingredients. Cover and chill in the refrigerator until ready to serve.

For a chunkier salsa, leave one of the of the tomatoes diced and add with the onion at the end (chopped not chunked).

Summary

Yield: 4

Prep Time: 15 minutes

Category: Salsas

Cuisine: Mexican