

Tomato Salsa for Corn Fritters (no oil, GF)

Recipe source: Modified from Mexican Tomato Salsa, K33kitchen.com

Fresh from the garden garlic, coriander, tomato passata from tomatoes from the garden.

<u>Equipment</u>	<u>Ingredients</u>
Chopping boards	600 ml home made tomato passata
Knives	3 spring onions roughly
Tea towels	20g fresh coriander, roughly chopped
Measuring Cups	2 cloves garlic, minced
Measuring spoons	4 tbsp fresh lime juice
Food processor	1 tsp salt
	½ tsp black pepper
	½ tsp cumin powder
	½ tsp chilli powder (optional)
	1 tbsp extra virgin olive oil (if using)

What to do

Measure out 600ml tomato passata and add to the food processor.

Chop spring onions into small pieces.

Add spring onions to the food processor.

Wash and roughly chop the coriander and add to the food processor.

Mince 2 cloves of garlic and add to the food processor.

Cut 4 limes in half, squeeze out 4 tbsp juice and add to the food processor.

Measure out ½ tsp black pepper and ½ tsp cumin powder.

Place all the ingredients in a food processor and blitz for 10-30 seconds until blended into fine pieces.

Spoon the salsa into serving bowls and refrigerate for 30 mins before serving for the best flavour.

To serve

Serve GF Corn Fritters or any other Mexican dishes.

ENJOY!