



Mexican Salsa

Ingredients

- 4–6 medium ripe tomatoes, peeled and finely chopped
- ½ red onion, very finely chopped
- 1 small garlic clove, minced
- Small splash of white wine vinegar
- Juice of ½ lime
- ½ bunch fresh coriander, roughly chopped

Instructions

Step 1:

In a bowl, mix together the chopped tomatoes, red onion, garlic, white wine vinegar, lime juice, and coriander. Stir until well combined.

Step 2:

Cover and refrigerate for at least 15 minutes to allow the flavors to meld. Serve chilled with nachos, tacos, or as a topping for grilled dishes.