



**NUTRITION PER SERVING:**

**CALORIES** 23  
**PROTEIN** 0 G  
**CARBOHYDRATE** 4 G  
**TOTAL FAT** 0 G

**PREP TIME:** 10 MINUTES  
**COOK TIME:** NONE

**YIELD:** 4 SERVINGS  
**SERVING SIZE:** ¼ C SALSA

- ½ C JARRED ROASTED RED PEPPERS, TANGY SALSA DRAINED AND DICED (OR SUBSTITUTE FRESH ROASTED RED PEPPERS; (LEFTOVER FRIENDLY))
- ½ C NO-SALT-ADDED DICED TOMATOES (OR SUBSTITUTE 1 MEDIUM TOMATO, CHOPPED)
- 1 SMALL LIME, PEELED AND CUT INTO SMALL CHUNKS
- ¼ TSP GROUND BLACK PEPPER
- ¼ TSP GROUND CUMIN
- 1 TBSP FRESH CILANTRO, RINSED AND CHOPPED (OR SUBSTITUTE 1 TSP DRIED CORIANDER)



# TANGY SALSA

TANGY, NOT SPICY, THIS SALSA WILL APPEAL TO MOST—TRY IT WITH THE EMPAÑAPITA OR AS A DIP WITH VEGGIES OR BAKED CHIPS

- 01 Combine all ingredients, and toss well.
- 02 Best to allow 1–2 hours for flavors to settle before serving.

