



# Restaurant-Style Salsa

Makes: 4 cups (8-10 servings)

Prep Time: 10 minutes

Total Time: 10 minutes

## Ingredients

- 1 (28-ounce) can whole peeled tomatoes, with their juices
- 1 cup roughly chopped, loosely packed fresh cilantro
- 1 cup diced white onion, from 1 small white onion
- 2 tbsp red wine vinegar
- 2 cloves garlic, roughly chopped
- 1 tbsp crushed red pepper flakes (use less for mild salsa)
- 2 tsp kosher salt
- 1 tsp Mexican oregano (see Chef's Note)
- 1 tsp smoked paprika
- 1/4 tsp ground cumin
- 1/4 tsp sugar

## Instructions

In a blender or large food processor fitted with the steel blade, blend all of the ingredients together until the salsa is puréed but still just slightly chunky. Taste and adjust seasoning if necessary. Refrigerate for at least 30 minutes or up to 1 week. Serve with tortilla chips.

### Chef's Note:

Mexican oregano is widely available in the spice section of most large supermarkets (it is part of the McCormick Gourmet line). Note that it is not the same as regular oregano. If you can't find it, marjoram makes a better substitute than regular oregano.

*Recipe by Once Upon a Chef*