

Chef Reilly's

SALSA FRESCA

- 8 large ripe vine tomatoes
- 1 med white onion diced
- 3 jalapenos seeded and chopped
- 2 tablespoons fresh cilantro chopped
- 1 small bunch green onion chopped
- 2 fresh limes juiced
- 1 Tsp cumin
- 3 cloves garlic minced
- Salt and Pepper to taste



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Cut the tomatoes, onion, and green onion to a med or small dice.



In a bowl add lime juice, cilantro, veggies, cumin, garlic and incorporate until mixed. Add salt and pepper to taste.



Cover and let sit for 1 to 2 hours for best taste. Refrigerate any leftovers.

Fresh, Good and brings
everything you put it on to
life! Use your imagination for
this dip as there are endless
uses....

-Chef Reilly

