

Cornell Cooperative Extension | Schoharie and Otsego Counties

Coblenkiil, NY 12048 518-204-4300 318.296.6310 Pert 518-284-4800 pcholanie@comeil.edu

128 Labs & Cooperatown, NY 18826 607-547-2036 Part 607.347.3160 otrego@come@.edu

> 31 Maple St Contonia, NY 13820 607.433.2521 Pen: 607.436.9682

Fresh Tomato Salsa

Whether you like it hot or not, fresh salsa is an anytime favorite!

Ingredients:

1 cup tomatoes (finely chopped)

½ cup apple (peeled and finely chopped)

¹/₄ cup onion (finely chopped)

2 tablespoons lime or lemon juice

1 teaspoon garlic (finely chopped)

½ teaspoon olive oil or vegetable oil

½ teaspoon salt

1 teaspoon fresh cilantro or parsley (chopped), optional

1 tablespoon cayenne pepper, or jalapeño chilies (chopped), optional

Makes 6 servings

6 servings per con Serving size	1/6 recipe (54	ŀg
Amount Per Serving Calories	2	
	% Daily Va	lu
Total Fat 0.5g		1
Saturated Fat 0g		0
Trans Fat 0g		
Cholesterol 0mg		0
Sodium 100mg		4
Total Carbohydrate 4g	1	1
Dietary Fiber 1g		4
Total Sugars 2g		
Includes 0g Adde	d Sugars	0
Protein 0g		0
Vitamin D 0mcg		0
Calcium 7mg		0
Iron 0mg		0

day is used for general nutrition advice

Instructions:

- 1. In a medium bowl, combine tomato, apple, onion, and lime juice. Mix well.
- 2. Add garlic, olive oil and salt to bowl. If using cilantro, parsley, cayenne pepper, or jalapeño chilies, add them also. Mix well.
- 3. Cover bowl and refrigerate for 15 minutes. Serve cold.
- 4. Serve or store salsa in refrigerator for up to three days in a covered plastic or glass container.

Notes:

Try adding salsa to your favorite food to add flavor without adding salt, sugar, or fat:

- Add to scrambled eggs or frittatas.
- Layer onto a grilled cheese sandwich.
- Add salsa as your secret ingredient to soup, stew, or chili.
- Stir into chicken, potato, or tuna salad.
- Add into meatloaf for a Mexican flair.
- Add salsa to burger meat mixtures, or slather on top.
- Kick up your mac and cheese with a dollop of salsa.

Source: A Harvest of Recipes with USDA Foods



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