

# SPICY MEXICAN SALSA

Adapted from Cafe Pacifico

**MAKES ABOUT 2 CUPS**

Active time: 15 min Start to finish: 15 min

- ¾ lb plum tomatoes, coarsely chopped (1½ cups)
- ¾ cup coarsely chopped red onion (½ large)
- ¼ cup coarsely chopped seeded fresh serrano chiles (about 4)
- 3 tablespoons fresh lime juice
- 1 teaspoon salt
- ½ cup finely chopped fresh cilantro

**Accompaniment:** tortilla chips

► Combine all ingredients except cilantro in a food processor and pulse to a coarse purée.