

## Fresh-Made Salsa

Makes 2 cups

### Ingredients

- 1/2 medium yellow onion, finely chopped
- 1 green bell pepper, finely chopped
- 2 tablespoons cilantro, chopped
- 1 tablespoon lime juice, or juice from half a lime
- 1 (14.5-ounce) can diced tomatoes, drained, liquid reserved or 1½ cups chopped fresh tomatoes
- 1/2 teaspoon cumin

### Directions

1. Rinse and cut onion, pepper, cilantro, and lime.
2. Combine all ingredients in a bowl.
3. Add some reserved tomato liquid to thin salsa if desired.
4. Cover and refrigerate 30 minutes to 24 hours to allow flavors to blend.

