



## Raw Green Salsa

Mexico

9 ounces green tomatoes, peeled, quartered  
2 fresh serrano peppers, chopped, (remove seeds if desired for less heat)  
1.3 ounces finely chopped onions  
1 garlic clove, minced  
1/8 cup fresh cilantro, chopped  
3/4 teaspoon salt

Blend the tomatoes with the peppers in small food processor for 20 seconds or until smooth.

Add the onion, garlic, cilantro, and salt. Blend for about 5 more seconds. Season to taste.

\*Inspired by Recipe from Chef Ricardo Munoz, Zurita

**About the Recipe:** This dish adds a pop to appetizers, salads, sandwiches, or even soups. Its fresh, cool color comes from the green tomatoes, hot peppers, and cilantro.

Add some flavorful onion, garlic, and seasoning and you have an all-purpose add-on that you can store in the refrigerator to provide some extra spice to your meals.

**About the Country:** It's a seed for the New World: Food, Diversity, and Heritage. Traditional Mexico has been upgraded into modernity. Mexico has influenced the work of foreign artists and researchers. It is recognized as an intangible World Heritage by UNESCO with a rich Mexican cuisine.