Diana’s Favorite Salsa

INGREDIENTS

1 (15 ounce) cans of petite diced tomatoes

1 small bunch of green onions

½ bunch cilantro

2 teaspoons garlic salt

1 small can mild diced chilies

½ fresh squeezed lime

DIRECTIONS

1. Chop cilantro and green onions
2. Put all ingredients into food processor except lime. Tomatoes, chilies, onions, garlic salt, cilantro, and squeeze the juice of the lime over ingredients.
3. Pulse and process the mixture into a coarse salsa.
4. If time permits, let mixture set in a tightly covered storage container, so the flavors can enhance the salsa. 1 to 2 hours ahead of time.

\*You may use only half of the mild chilies and add a half can of hotter and spicier peppers.