

EASY RESTAURANT STYLE BLENDER SALSA



4.9 from 33 reviews

This quick and easy blender salsa takes just 5 minutes to throw together thanks to fire-roasted canned tomatoes. It's loaded with fresh flavors and tastes just like that smooth restaurant-style salsa from your favorite restaurant!



- **Author:** Kylie
- **Prep Time:** 5 minutes
- **Cook Time:** 0 minutes
- **Total Time:** 5 minutes
- **Yield:** 8-10 servings
- **Category:** Appetizer
- **Method:** No Cooking Required
- **Cuisine:** Mexican
- **Diet:** Vegan

Ingredients

SCALE

- 2 (15 oz.) cans fire-roasted [diced tomatoes](#)
- 1/2 red onion, roughly chopped

- 3-4 cloves smashed garlic
- 1 jalapeno, ribs and seeds removed
- 1 cup fresh cilantro leaves
- juice of 2 limes
- 1/2 teaspoon [cumin](#)
- pinch cayenne pepper
- a couple large pinches [Kosher salt](#)
- large pinch fresh cracked pepper

Instructions

1. Add all ingredients to a [high-speed blender](#) or [food processor](#).
2. Blend for about a minute until everything is well minced and combined.
3. Serve with your favorite tortilla chips!

Notes

If you like a thicker salsa, feel free to drain the juices from the canned tomatoes before blending. I prefer a nice smooth consistency, so I blend the juices along with the tomatoes and other ingredients.

If you like a chunkier salsa, don't blend it for quite as long. I'm a HUGE fan of the smooth consistency of restaurant-style salsa, but if you like chunks of tomato and onion, scale back the blending time. Give it a few quick pulses until it reaches your desired consistency.

You don't necessarily need a high-speed blender for this salsa.

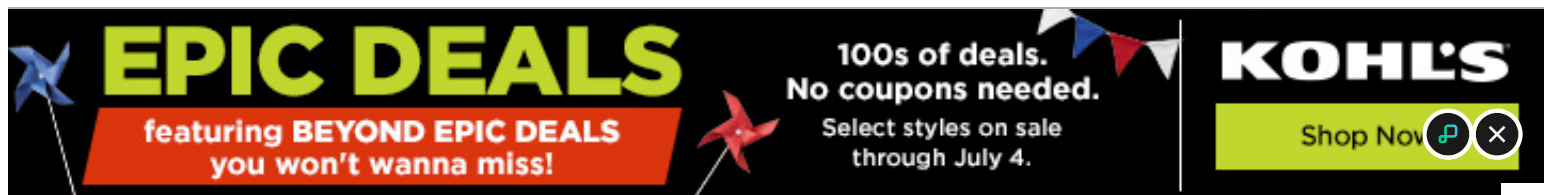
If you're using just a regular blender, you might need to blend for longer than a minute. Use your judgment - when the salsa ingredients are well minced and combined, the salsa is done. You could also use a [food processor](#) to make this salsa! Again, just use your judgment on consistency.

The longer this salsa sits the more the flavors will blossom. If you're having friends over, feel free to make this salsa a day or two in advance (and then hide it in the back of your fridge so your kids and husband don't eat it all)! 24 hours in the fridge will make this salsa the best of the best. ALSO - Add more salt to taste just before serving if it's been in the fridge for a couple days. This salsa will stay fresh for up to 5 days in the fridge.

Nutrition

Serving Size: **Calories:** 33 **Sugar:** 2.9 g **Sodium:** 211.8 mg
Fat: 0.1 g **Saturated Fat:** 0 g **Trans Fat:** 0 g
Carbohydrates: 7 g **Fiber:** 1.8 g **Protein:** 0.4 g
Cholesterol: 0 mg

Find it online: <https://midwestfoodieblog.com/simple-summer-salsa/>

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