

Spicy and Tangy Jalapeño Salsa - Perfect for Tacos, Chips, and More

Looking for a salsa that's more than just heat? This



TIME
10 min

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INGREDIENTS

2 medium tomatoes, diced
½ red onion, finely diced
2 jalapeños, stemmed and finely chopped (remove seeds for less heat)
... cup fresh cilantro, chopped
2 cloves garlic, minced
Juice of 1 lime
Salt and pepper, to taste
1 ripe avocado (optional), diced

DIRECTIONS

1. **Combine Base Ingredients:** In a medium bowl, add diced tomatoes, red onion, jalapeños, and chopped cilantro.
2. Stir gently to combine.
3. **Add Garlic and Lime:** Stir in minced garlic and lime juice.
4. Season with salt and pepper to taste.
5. **Add Avocado (Optional):** If using, gently fold in diced avocado.
6. Try not to mash-it's best kept in chunks for texture.
7. **Let It Rest:** Allow the salsa to sit for 10 minutes to let the flavors meld.
8. Serve chilled or at room temperature.

SWAPS & NOTES

Use white or yellow for a milder flavor.

Use just one jalapeño or swap for a milder chili.

Totally optional-adds creaminess but not required.

Make it chunky or smooth : Pulse in a food processor for a salsa-style blend.

TIPS FOR SUCCESS

Dice everything finely for a scoopable texture.

Let it rest before serving to mellow the raw garlic and onion.

Adjust heat by keeping or removing jalapeño seeds.

Roast the tomatoes and jalapeños before dicing.

