

Easy Blender Red Salsa: A Fresh, Fast, and Flavorful Dip

1 can (28 oz) diced tomatoes, undrained



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 can (28 oz) diced tomatoes, undrained
- 1/2 white or yellow onion, roughly chopped
- 1 large jalapeño, stem removed (remove seeds for less heat)
- 2 cloves garlic, peeled
- 1/2 cup fresh cilantro, packed
- 1/2 tsp salt
- 1 tbsp lime juice (from about 1/2 a lime)

Swaps and Notes:

Tomatoes: Canned diced tomatoes are perfect for this recipe because they provide a consistent flavor and texture. You can also use canned whole peeled tomatoes and just blend them longer.

Jalapeño: You can easily control the spice level by removing the seeds and white membrane from the jalapeño for a milder salsa. For a spicier version, leave some or all of the seeds in.

Onion: White or yellow onion works great here. The raw onion gives the salsa a sharp, fresh bite.

Cilantro: Fresh cilantro is essential. Don't use dried cilantro, as the flavor won't be the same.

Lime Juice: Fresh lime juice is always best. It brightens up all the other flavors and gives the salsa a zesty finish.

Instructions:

Combine in Blender: Place the canned diced tomatoes (with their juices), roughly chopped onion, jalapeño, garlic cloves, fresh cilantro, salt, and

lime juice into a blender.

Blend: Blend on high speed for about 30 seconds to 1 minute, or until the salsa reaches your desired consistency. For a smoother salsa, blend for a little longer. For a chunkier salsa, use the pulse function.

Taste and Adjust: Taste the salsa and adjust the seasoning with more salt or lime juice if needed.

Chill: Transfer the salsa to a bowl, cover, and refrigerate for at least 30 minutes before serving. This allows the flavors to meld together and develop.

Tips for Success:

Use a Good Blender: A powerful blender will make quick work of this recipe, giving you a smooth and consistent salsa.

Adjust the Spice: You have full control over the heat! By leaving some or all of the jalapeño seeds in, you can make this as spicy or as mild as you like.

Let It Rest: Letting the salsa chill in the fridge for a bit is a crucial step. This allows the flavors to meld and develop, resulting in a much better final product.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 20

Protein: 1g

Fat: 0g

Carbohydrates: 4g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

1. **Combine in : Blender:** Place the canned diced tomatoes (with their juices), roughly chopped onion, jalapeño, garlic cloves, fresh cilantro, salt, and lime juice into a blender.
2. **Blend:** Blend on high speed for about 30 seconds to 1 minute, or until the salsa reaches your desired consistency. For a smoother salsa, blend for a little longer. For a chunkier salsa, use the pulse function.
3. **Taste and : Adjust:** Taste the salsa and adjust the seasoning with more salt or lime juice if needed.
4. **Chill:** Transfer the salsa to a bowl, cover, and refrigerate for at least 30 minutes before serving. This allows the flavors to meld together and develop.
5. **Tips for Success:** Use a Good Blender: A powerful blender will make quick work of this recipe, giving you a smooth and consistent salsa.
6. **Adjust the : Spice:** You have full control over the heat! By leaving some or all of the jalapeño seeds in, you can make this as spicy or as mild as you like.
7. **Let : It Rest:** Letting the salsa chill in the fridge for a bit is a crucial step. This allows the flavors to meld and develop, resulting in a much better final product.
8. **Serving Suggestions and Pairings:** This Easy Blender Red Salsa is incredibly versatile. It's perfect as a dip for tortilla chips, a topping for tacos, or a sauce for enchiladas. For a fun, interactive dinner, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is always a huge hit. The zesty salsa is also a perfect complement to grilled chicken, fish, or shrimp. For a refreshing drink, a tall glass of my

This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days would be a perfect match.

9. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
10. **Calories:** Approximately 20
11. **Protein:** 1g
12. **Fat:** 0g
13. **Carbohydrates:** 4g
14. This is a healthy, low-calorie addition to any meal.
15. **Storage and Leftover Tips:** This salsa will keep well in an airtight container in the refrigerator for up to 5 days. The flavors will continue to develop, so it often tastes even better the next day.
16. **More Recipes You Will Love:** If you're a fan of simple, delicious Mexican-inspired meals, you'll love some of my other recipes. For a great weeknight dinner, my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. And for a great party dish, my These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast is a fantastic option.
17. **Final Thoughts:** This Easy Blender Red Salsa is a recipe that is sure to become a staple in your kitchen. It's simple, flavorful, and incredibly easy to make. It's the perfect way to add a little bit of fresh, zesty flavor to any meal.
18. I'd love to know what your favorite use for homemade salsa is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

Tomatoes: Canned diced tomatoes are perfect for this recipe because they provide a consistent flavor and texture.

You can also use canned whole peeled tomatoes and just blend them longer.

Jalapeño: You can easily control the spice level by removing the seeds and white membrane from the jalapeño for a milder salsa.

For a spicier version, leave some or all of the seeds in.

TIPS FOR SUCCESS

Use a Good Blender: A powerful blender will make quick work of this recipe, giving you a smooth and consistent salsa.

Adjust the Spice: You have full control over the heat!

By leaving some or all of the jalapeño seeds in, you can make this as spicy or as mild as you like.

Let It Rest: Letting the salsa chill in the fridge for a bit is a crucial step.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-blender-red-salsa-a-fresh-fast-and-flavorful-dip/>