



900 N. Shaw Road
Stockton, CA 95215
209-952-1966
1-877-777-0285

www.beyondpotsandpans.com

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Salsa Fresca

Pico de Gallo

Low fat, packed with flavor, this uncooked tomato salsa is a colorful favorite.

6 med. tomatoes, seeded and diced
2 jalapeños, minced
1 medium sweet onion, diced
2 garlic clove, minced
3 Tbsp. lime juice
2 Tbsp. cilantro, minced
Salt and black pepper to taste

Prep all the veggies, and mix. Refrigerate for 1-2 hours allowing flavors to blend.

Salsa Verde

A fresh, bright green, this salsa offers a great taste variation.

12 fresh green tomatillos
1 jalapeño, minced
3 scallions, thinly sliced
1 garlic clove, minced
2 Tbsp. lime juice
2 Tbsp. cilantro, mince
1/2 tsp. cumin
Salt and black pepper to taste

Husk and boil the tomatillos in water (4-5 minutes) until soft, cool and dice.
Mix all ingredients and chill.

Mango Salsa

Slightly sweet, but with plenty of punch, this salsa is our favorite tropical variation.

4 mangos, diced
1 jalapeño, minced
1 sm. red onion, diced
1 garlic clove, minced
3 Tbsp. lime juice
1 Tbsp. olive oil
3 Tbsp. cilantro, minced

Dice the mangos capturing all the juices. Prep other ingredients, mix and chill.