



Ingredients

- | | |
|---|--|
| 28 oz. can Whole Plum Tomatoes (with the juice) | 1-2 handfuls Fresh Cilantro (roughly chopped) |
| 1 Small White Onion (peeled and roughly chopped) | 1 ½ tsp. Ground Cumin |
| 1-2 Jalapeño Peppers (diced, with seeds removed) | 1 tsp. Salt |
| 3 Cloves Garlic (chopped) | 1 tsp. Sugar |
| 2 Tbsp. Lime Juice | |

Directions

- 1** Pulse all ingredients thoroughly in a food processor until it's reached your preferred texture. (You can also use a blender)
- 2** Refrigerate for a minimum of 30-60 minutes, the longer the flavors can blend together, the better!
- 3** Serve with your favorite Mexican foods and enjoy!