

MARINA'S GARDEN SALSA

This salsa is super easy, delicious and comes together quickly. It's so good, you may just want to just drink it.

Ingredients:

- 3 ripe tomatoes (or a mix of large and cherry tomatoes)
- 1 cucumber or ½ English cucumber seeded and chopped very fine (secret ingredient)
- 3-4 scallions (white and green parts)
- 1 large garlic clove
- ½ cup of cilantro leaves (or more)
- 1 TBSP olive oil
- 1 large lime juiced
- Salt

Chop first 5 ingredients very fine or pulse in chopper until desired consistency. I like it a little chunky like Pico De Gallo but saucier. Mix all ingredients in large bowl and season with salt to taste.

Feel free to change it up. Not a scallion fan? Replace with red onion or sweet onion. Want some heat? Add a jalapeno. Don't like cilantro? Add basil. A little sweeter? Add a tsp of seasoned rice vinegar. Make it your own and enjoy with tortilla chips, or on grilled chicken or nachos. Yum!

