

A close-up photograph of a white bowl filled with a vibrant salsa. The salsa is composed of various diced vegetables: bright red tomatoes, yellow bell peppers, orange bell peppers, and green onions. The ingredients are mixed together, creating a colorful and appetizing dish. A white rectangular banner with red text is overlaid in the center of the image.

ONTARIORED™ SALSA

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Prep time: 15 Minutes
Cook time: N/A
Servings: 12 People

INGREDIENTS:

1 OntarioRed™ Beefsteak Tomato
2 cup Bell Pepper
2 jalapeño pepper
1 tomato diced
1 small red onion diced
1 tbsp. olive oil
1 tbsp. red wine vinegar
¼ cup chopped cilantro
1 tsp. black pepper
Salt to taste

DIRECTIONS:

Dice OntarioRed™ Beefsteak Tomato, Bell Peppers, jalapeño pepper & red onion.

Once you have washed and diced all vegetables and herbs add all ingredients to a mixing bowl into a mixing bowl and mix well.

Let marinate for at least 15 minutes. To intensify flavors, increase marinate time by an additional 5 minutes.

CHEF'S TIP:

This salsa makes a great cold pasta sauce.