

Best Restaurant Salsa



Ingredients

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| 1 box Azteca® salad shells | 1 package Azteca® tortilla chips |
| 2 (14-ounce) cans fire-roasted tomatoes, drained | 1 (4-ounce) can diced green chiles |
| 1 bunch (about 2 cups loosely-packed) fresh cilantro leaves | 1 cup white onion, diced |
| 3 cloves garlic, peeled | 1 jalapeno, chopped and seeded |
| 1 teaspoon ground cumin | 1 teaspoon salt |
| 1 teaspoon sugar, optional | ¼ teaspoon black pepper |
| 1-2 chipotles in adobo sauce, optional for smoke flavor | |

Directions

Prepare 1 salad shell, per box directions; set aside. In a food processor, pulse together all ingredients until smooth or your desired consistency is reached. Fill Azteca® salad shell with salsa and serve with Azteca® tortilla chips. Salsa can be refrigerated for up to 3 days in a sealed container.