

Simple Salsa [from [Simply Recipes](#)]

<http://pajamachef.wordpress.com/2011/05/05/salsas-for-cinco-de-mayo/>

Ingredients:

- 1 28-ounce can whole tomatoes, drained
- 2 14-ounce cans fire roasted diced tomatoes, undrained
- 2 7-ounce cans green chiles, drained
- 2 cloves garlic, finely minced
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1/2 teaspoon dried oregano
- 1/2 cup loosely packed fresh chopped cilantro
- salt
- freshly ground black pepper

Directions:

Pour the whole tomatoes into a large non-reactive mixing bowl. Break them up into small, bite-size pieces with a fork and sharp knife or your fingers. Mix in fire roasted tomatoes and green chiles.

In a small bowl, whisk together garlic, olive oil, vinegar, and oregano. Pour over tomato mixture and fold in gently. Add cilantro and stir gently. Add salt and pepper to taste.

Make 4-6 cups.

Pineapple Salsa

Ingredients:

- 2 cups finely chopped fresh pineapple [or 1 cup pineapple and 1 cup finely chopped mango]
- 1 cup diced green bell pepper
- 1 cup diced red bell pepper
- 1 cup frozen corn kernels, thawed
- 1 cup black beans, rinsed and drained
- 1/2 cup chopped green onions
- 1 serrano chili pepper, finely chopped [control the spice by adding/discarding seeds and membranes]
- 1/2 cup loosely packed chopped fresh cilantro
- 1 teaspoon ground cumin
- 1-4 tablespoons lime juice
- salt
- freshly ground black pepper

Directions:

Stir together pineapple, bell peppers, corn, black beans, onions, and chili peppers. Add in cilantro and cumin. Add lime juice, salt, and pepper to taste.

Makes 3-4 cups. Delicious with lime tortilla chips. :)

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