

[GlaedenGarden.com](http://GlaedenGarden.com)

## **Garden Salsa / Burrito Filling**

Collection of sweet and hot peppers, cut into rough dices including seeds and webs

Equal or slightly short volume / amount of Roma tomatoes, diced.

White onion diced - a quarter fraction or less of the combined above volume. (Yellow onion is sweeter and less present as a flavor if preferred...)

Crush the ingredients in a bowl with a spoon or pestle, or pulse / combine in a blender / food processor. (Blending down into a sauce isn't crazy.)

---

Add dashes / small amounts to taste. Balance for use:

Sea salt

Cumin

Chili powder (cayenne)

Lime & Lemon juice (we use Meyer lemons if they're ready on our tree. Sweeter.)

Garlic, crushed finely

---

Fresh Cilantro, chopped

Slivers of green onion, teeny amount of crushed mint

Red Turmeric - deepens color

Red pepper flakes (if cooking as a sauce will follow, to correct spice levels - add black beans, heat through and immediately spoon over rice.) 2nd day - Goes great with chicken or pork. Add an avocado garnish and some sour cream. Burritos with lettuce or Arugula.

---

Variations

Different tomatoes (watch juice levels)

Different onions / aromatics...

Fresh horse radish