

Taco Salad and My Salsa

Fresh Salsa

3-6 Fresh Jalapeno's (use 3 for moderately Hot Salsa, 6 if you like it fiery)
2 Garlic Cloves
2 cans diced Tomatoes
1 can diced green chiles
1 cup chopped fresh cilantro
1 tsp Cumin
sea salt to taste

Boil fresh jalapeno's for 10 minutes. Put them in a blender with garlic cloves, cumin, and juice from the diced tomatoes. Pulverize and pour into bowl. Add tomatoes (I pulse the tomatoes because my family prefers the salsa without lumps of tomatoes), diced green chiles and chopped cilantro. Refrigerate for at least an hour or two to allow flavors to develop.

Homemade Taco Seasoning

1/2 cup Chili Powder
1/4 cup onion powder
1/8 cup ground cumin
1 T. Garlic Powder
1 T. Paprika
1 T. Sea Salt
1/2 t. crushed red pepper (Optional)

Combine and store in glass container.

Taco Salad

(Build in order of ingredients listed)

Corn Tortilla chips
Lettuce
Taco Meat (browned and mixed with desired amount of taco seasoning and water. cooked until liquid disappears.)
Shredded Pepper Jack Cheese
Halved Cherry Tomatoes
Black Olives
Avocado
Salsa