

# Eating Clean Recipes

## Spicy Serrano Salsa

Who doesn't Salsa? Store-bought salsa has so many preservatives in it, Dave created this alternative, **great-tasting, spicy, authentic salsa** that you'll absolutely LOVE.

**These are the basic ingredients.** Feel free to make it hotter or milder according to taste.

### Supplies Needed:

Blender

### Ingredients:

16 chile serranos

16 oz. chopped tomatoes

2 small tomatoes

Olive oil

4 tbsp crushed red pepper

2 jalapenos

½ El Pato tomato sauce can

1 tsp garlic powder

1 tsp onion powder

1 tsp black pepper

3 tsp salt

1 cilantro bunch

## Instructions:

Add 16 oz chopped tomatoes to blender

Add 2 tomatoes to blender

Take 16 fresh serranos with stems on – roll each chile with your hand. Press hard with your hand until you feel the seeds getting soft (this makes the peppers as hot as habaneros). Now put 10 serranos in a frying pan with light olive oil

Fry on very high flame until chilies are brown

Add 2 heaping tbsps. Of crushed red pepper to the pan. When they start to burn, take the pan off the heat and add those ingredients into your blender.

Now add 2 more heaping tbsps. of crushed red peppers in blender

Add the remaining serranos to the blender

Add 2 fresh jalapenos in blender (if you have time, soak the jalapenos in water and fresh lime juice first)

Now add ½ can of El Pato tomato sauce to blender

Add 1 tsp of garlic powder, 1 tsp of onion powder, 1 tsp of black pepper, and 2 tsps of salt

Add 1 cilantro bunch

Blend your ingredients together into a puree.