



## Chipotle Tomato Salsa

24 Servings • 1 Serving = 2 Tablespoons

### INGREDIENTS

- 2 ½ cups water
- 2 dried chipotle chiles
- 2 cloves garlic
- 3 medium tomatoes
- ½ teaspoon salt

### DIRECTIONS

1. In a medium saucepan, add water and set over a high heat. Once the water starts boiling, add the chipotle chiles, garlic cloves, and tomatoes.
2. Boil for 5 minutes, then turn off the heat, and let sit for 10 minutes.
3. Add the ingredients to a blender and blend well. Return to the saucepan, add salt, and simmer for 10 minutes.

### Nutrition Facts

24 servings per container

**Serving size 2 Tablespoons**

Amount per serving

**Calories 5**

% Daily Value\*

**Total Fat** 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 50mg 2%

**Total Carbohydrate** 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

**Protein** 0g

**Vitamin D** 0mcg 0%

Calcium 4mg 0%

Iron 0mg 0%

**Potassium** 44mg 0%

\*The % Daily Value tells you how much a nutrient in a

serving of food contributes to a daily diet. 2,000 calories a

day is used for general nutrition advice.

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