

# one™



## Fiery Homemade Salsa

### INGREDIENTS:

- 1 Tbsp **ONE Malawian Bird's Eye Smokey Chilli Grinder**
- 4 ripe tomatoes, diced
- 1 small red onion, finely chopped
- 1 jalapeño pepper, finely chopped (no seeds)
- 1 clove garlic, minced
- Juice of 1 lime
- 2 Tbsp fresh coriander, chopped
- Salt to taste

### INSTRUCTIONS:

1. Combine diced tomatoes, red onion, jalapeño pepper, minced garlic, lime juice, coriander, **ONE Malawian Bird's Eye Smokey Chilli Grinder**, and salt in a bowl.
2. Mix the ingredients well until evenly distributed.
3. Cover the bowl and refrigerate for at least 30 minutes.
4. Taste the salsa and adjust seasoning if necessary.
5. Serve with tortilla chips or use as a topping for tacos, quesadillas, or grilled meats.

