

Mild Sweet Tomato Salsa

This delightful mild salsa is perfect for those who love flavor without the heat. Made with fresh tomatoes, herbs, and a touch of sweetness, it's ideal for dipping or as a topping for your favorite dishes.


15 min

Total time

easy

Difficulty

50

kcal / serving

Ingredients

- 1 medium ripe tomato
- 1 tablespoon finely chopped red onion
- 1 tablespoon chopped fresh cilantro
- 1 teaspoon lime juice
- 1 teaspoon honey or agave syrup
- Salt to taste
- Pepper to taste (optional)

Steps

- 1 Start by dicing the tomato into small pieces.
- 2 In a mixing bowl, combine the diced tomato with finely chopped red onion and fresh cilantro.
- 3 Add lime juice and honey (or agave syrup) to the mixture.
- 4 Season with salt to taste, and add a pinch of pepper if desired.
- 5 Mix everything well until combined.
- 6 Let it sit for 10 minutes to allow the flavors to meld together.
- 7 Serve with tortilla chips or as a topping for tacos.