

Blender Kale Salsa

Prep time

5 mins

Total time

5 mins

A flavorful Blender Kale Salsa that could not be easier to whip up - no garlic or onion cutting required! This salsa is flavorful and absolutely perfect for chip dipping and smothering on your favorite Mexican food!

Author: Ceara

Recipe type: Appetizer

Serves: 2 cups salsa

Ingredients

- 5 plump and juicy tomatoes, cut in quarter with the seeds removed
- 2 large kale leaves, hard stems removed
- ¼ - ½ cup fresh cilantro
- 1 jalapeno (see note)
- ½ medium white onion
- 1 clove garlic
- 2 tbsp lime juice
- 1 -2 tbsp lemon juice
- ½ tsp sea salt
- ¾ - 1 tsp ground cumin
- pinch cayenne

Directions

1. Cut tomatoes in quarters. Remove all of the seeds (including the really wet inside part of the tomato). This is an important step or else your salsa will be too wet when you blend it.
2. Add the tomatoes, kale leaves (hard stems removed), ¼ cup fresh cilantro, jalapeno (see note!), onion, garlic, lime juice, 1 tbsp lemon juice, sea salt, ¾ tsp cumin and pinch cayenne to the food processor or blender.
3. Pulse until the salsa is fully processed (see photo for reference). Taste test and add additional cilantro, jalapeno, lemon juice or cumin to taste. I used the full amount of each as stated in the recipe. Make sure not to overblend the salsa or it will get too watery.
4. Drain a little bit of the water if you salsa seems a bit watery. This is usually not necessary for me but it will depend on your tomatoes.
5. Give your salsa a good stir before serving. Serve salsa in a bowl and dig in in or serve with your favorite Mexican food.

Notes

- 1) Adjust lemon juice, cumin and jalapeno to taste. Add the jalapeno seeds in if you want this salsa to be super spicy or leave the jalapeno out altogether if you prefer your salsa mild.

Recipe by Ceara's Kitchen at <https://www.cearaskitchen.com/blender-kale-salsa/>

