

# Tomato Salsa

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*Machine:* Vitamix XL®

*Container:* 1.5-gallon XL Container

- 1 #10 can peeled roma tomatoes
- 2 large red onions, peeled and halved
- 3 bunches cilantro
- 2 Tablespoons salt
- 6 jalapeños, halved
- 4 limes, peeled
- 1 #10 can peeled roma tomatoes, drained



# Tomato Salsa

1. Place (1) #10 can peeled roma tomatoes, red onions, cilantro, salt, jalapeños, and limes into the Vitamix container and secure the lid.
2. Select Variable 1, start the machine, and slowly increase speed to Variable 5, using the tamper to push the ingredients into the blades. Blend for 15 seconds.
3. Add the drained roma tomatoes and secure the lid.
4. Select Variable 10. Pulse 6 to 7 times to incorporate the tomatoes and add texture to the salsa.

## *Amount Per 72 g Serving:*

Calories 15, Total Fat 0g, Saturated Fat 0g,  
Cholesterol 0mg, Sodium 220mg,  
Total Carbohydrate 3g, Dietary Fiber 1g,  
Total Sugars 2g, Protein 1g



## VITAMIX XL<sup>®</sup>

Maximize your kitchen's possibilities with the largest capacity, countertop blender. Blend up to 24 (8 oz.) servings at once! The XL is engineered to reduce prep-time, improve staff efficiency, and expand your menu capabilities.

- Powerful 4.2 peak output HP motor allows heavy blending from delicate tomatoes to dense meat
- Large 1.5-gallon container provides extra blending capacity for both hot and cold ingredients
- Pulse function and variable speed control allow for flexibility and creativity
- Low countertop profile and removable lid plug make it easy to add ingredients while blending