

A large red square graphic with a white border, centered on a white background. Inside the square, the text "Young Women of the Future Workshop" is written in white, bold, sans-serif font.

**Young Women of
the Future
Workshop**

Cooking Conversations with Grandma Episode 2: Making Salsa

Ingredients and Materials:

- 1.) 10-12 medium tomatoes
 - 2.) Salt and pepper
 - 3.) Diced onions
 - 4.) Fresh Cilantro
 - 5.) 1 whole avocado
 - 6.) Green onion
 - 7.) 3 cloves of Garlic
 - 8.) Jalpaños (how many you want)
 - 9.) 1 can of Rotel tomatoes w/chili
 - 10.) Lemon juice (optional)
- 1.) Food processor
 - 2.) Knife
 - 3.) Large Bowl
 - 4.) Spatula

Step-by-Step Instructions

1. Put jalapeño peppers in for 400 degrees for 10 minutes.
2. Take the peppers out and deseed them. (watch 1:02 of the video) Rough chop and put into your food processor.
3. Put 3 to 4 tablespoons of diced onions into the food processor.
4. Prep your ingredients. Rough chop your green onion and garlic.
5. Put them into the food processor. Turn it on.
6. Scoop out the processed ingredients into a bowl.
7. Rough chop cilantro. Add it to the processor. Pour the can of rotel tomatoes and chili. Turn it on.
8. Put it in the bowl.
9. Core your tomatoes with a serrated knife. Give them a rough chop. Put them in the food processor, then into the bowl with all of your processed ingredients.
10. Dice your avocado. (10:17)
11. Place it into the bowl. Add salt and pepper. Add lemon juice (optional). Use the spatula and mix! Make sure you have everything incorporated.