

## Spicy cherry tomato salsa

**Season:** Summer/Autumn

**Makes:** approximately 1 cup

**Fresh from the garden:** cherry tomatoes, shallots or spring onions, chilli, lime

**Recipe source:** Stephanie Alexander

This spicy tomato salsa can be used in many Mexican dishes, including as a topping on huevos rancheros (see [recipe](#)).

### Equipment:

metric measuring spoons  
tea towel  
chopping board  
cook's knife  
saucepan

### Ingredients:

1 punnet (200g) cherry tomatoes, quartered  
1 tablespoon extra virgin olive oil  
1 shallot, finely chopped, or 2 spring onions, sliced  
1 hot chilli (green jalapenos are best), seeded and finely sliced  
juice of a lime  
salt

### Instructions:

1. Prepare the ingredients based on the instructions in the ingredients list.
2. Saute the shallot or spring onion in a saucepan in the oil over medium heat until well softened.
3. Add in the chilli and cook together for 5 minutes.
4. Tip in the tomatoes and any juices, stir to mix.
5. Add lime juice. Taste for salt.



