



# Instructions for Making Salsa

Materials needed: large bowl, 2 small bowls, mortar and pestle (or a sturdy bowl and a wooden spoon), cutting board, knife, lime squeezer, scissors, ½ tsp, serving spoon

Ingredients needed: 4 tomatoes, 1 lime, 3 green onions, ½ cup of cilantro, ½ teaspoon of Tajin, salt, pepper, garlic powder, onion powder

## Steps:

1. Dice the 4 tomatoes and then crush them using a mortar and pestle, or another kitchen device good for crushing (like a wooden spoon with a sturdy bowl)
2. Cut the lime and juice both halves
3. Use scissors to cut the green onion (a knife can also be used, but scissors make this job a little easier)
4. Chop the cilantro and set aside in a small bowl.
5. Measure out ½ a teaspoon of Tajin, salt, pepper, onion powder, and garlic powder. Mix together.
6. Combine all of your ingredients into a bowl and stir. You can leave the cilantro on the side if you're sharing the salsa with someone who doesn't eat it.
7. Dip your chip and enjoy!