

Salsa Roja Recipe - Mexican Red Table Sauce

This easy homemade salsa roja recipe is the ultimate Mexican salsa, perfect for tortillas, tacos and burritos, with tomatoes, jalapeno, lime juice and more.

Prep Time	Cook Time	Total Time
5 mins	20 mins	25 mins



★★★★★
5 from 9 votes

Course: Main Course Cuisine: Mexican Keyword: salsa, sauce Servings: 20
Calories: 23kcal Author: [Mike Hultquist](#)

Ingredients

- 2 pounds tomatoes chopped
- 1 small white onion chopped
- 2 jalapeno peppers chopped – use Serrano peppers for a bit more heat!
- 2 cloves garlic chopped
- ¼ cup chopped cilantro
- Juice from half a lime
- 2 tablespoons olive oil
- ¼ teaspoon cumin (optional, not traditional, more Tex-Mex)
- Salt to taste

Instructions

1. Add tomatoes, onion, peppers, garlic, cilantro and lime juice to a food processor. Process until fairly smooth.
2. Heat a large pot to medium heat and add olive oil. Add the salsa and it will sear quickly.
3. Add cumin and bit of salt.
4. Bring to a quick boil and reduce heat to a simmer. Simmer for 15-20 minutes.
5. Season with salt if needed and stir.
6. Cool and refrigerate until ready to use.
7. Serve it up in a squeeze bottle like they do in Mexican restaurants for fun!

Notes

Makes about 3 cups of salsa.

Heat Level: Mild. Add serrano peppers for a spicier version of the recipe.

This salsa roja will last at least a week in the refrigerator, or up to 2 weeks. If you'd like it to last longer, you can up the acidity with more lime juice or add some vinegar. It also freezes nicely.

Nutrition

Calories: 23kcal | Carbohydrates: 2g | Fat: 1g | Sodium: 2mg | Potassium: 119mg | Sugar: 1g | Vitamin A: 405IU | Vitamin C: 8.4mg | Calcium: 6mg | Iron: 0.1mg

