

Cherub Salsa



By Mike Quirk

**1st Place Winner Salad Category & Best of Show Winner
28th Annual Tomato & Vine Festival Tomato Cooking Competition 2019**

- 1 18oz tub Cherub Tomatoes
- ½ tsp Ground Cumin
- 2 Avocados, diced
- 2 Jalapeños, seeded & finely chopped
- 2 Habañeros, seeded & finely chopped
- 1 Bunch Cilantro, leafy part roughly chopped
- 1 small onion, diced
- Juice from 2 limes
- 1oz Extra Virgin Olive Oil
- Salt & Pepper to taste

Quarter the Cherubs. Add onion, avocado, jalapeño, habanero, cilantro, cumin, lime juice, and Extra Virgin Olive Oil.

Mix together, and add salt and pepper to taste. Cool in refrigerator 30 minutes for flavors to meld. Stir and Serve!