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## Watercress Serrano Salsa

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Yield: Serves 4-6

Total Time: 5-10 minutes

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### Ingredients:

- 4 Red Tomatoes
- Handful of Serrano Chiles
- 3 Pieces of Garlic
- 1 Bundle of Watercress
- 2 Lemons (not Lime)
- 1 Tablespoon of cumin (more if preferred)
- 20 dashes of regular salt or Pink Himalayan Sea Salt

### Equipment Needed:

- Blender/Food Processor
- Cutting Board
- Knife
- Juicer
- Measuring Spoon
- Large Glass Bowl/Glass Jar for Storing

### Prep:

- Rinse Watercress bundle and remove long stems
- Rinse all tomatoes and slice off the ends of each tomato and slice in quarters
- Rinse the handful of serrano chiles and cut off the tails
- Then roll and rub the serrano chiles against the cutting board with your hands (it may be an old wives' tale but legend says if you roll and rub the chiles it helps make the chile spicier- I always do this.)
- Juice 2 Lemons with a juicer
- Peel three pieces of garlic

### Directions:

- Combine all ingredients in the blender or food processor
- Add 1 tablespoon of Cumin into the blender or food processor
- Add about 20 grinded dashes of Pink Himalayan Sea Salt into the blender or food processor
- Then cover the lid and chop all ingredients in the blender or food processor until it forms a salsa texture
- Get a serving bowl and pour the salsa and eat with chips or your favorite dish

\*\*\*\*If the watercress serrano is too spicy for your tastes, simply add an extra tomato and mix. Keep adding extra tomatoes to adjust the spice to your liking. You might



have to add more cumin or salt based on your taste buds but please add minimal amounts gradually. \*\*\*\*\*

\*\*\*\*\*On the flip side if you don't think this sauce is spicy enough, simply add a few more serrano chiles and mix into the original mix to help increase the heat. Keep adding serrano chiles to adjust the spice to your liking. \*\*\*\*\*