

# HOMEMADE SALSA

**INGREDIENTS:**

*tomatoes, cilantro, onion, lime, garlic, cumin, salt & a pinch of sugar*

Calories: 52kcal  
Carbohydrates: 12 g  
Sugar: 7 g  
Fat: 0.5 g  
Sodium: 215 mg

Get the recipe:  
[tastesbetterfromscratch.com](https://tastesbetterfromscratch.com)



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