

# SuperYak's Adventures at Home SALSA!

### Materials + Ingredients Needed:

- 1 can of diced tomatoes OR equivalent volume chopped fresh tomatoes
- ½ chopped small onion
- 1 chopped clove of garlic OR 1/8 tsp garlic powder
- ½ tsp cumin
- ½ tsp salt
- 1 tbsp chopped cilantro
- A blender or food processor
- Tortilla chips to dip!

## SuperYak's Reminders!

- Be kind, be safe, and try your best!
- Have an adult prepare (or assist you in preparing) any chopped ingredients

### <u>Instructions</u>

- 1. Add all of the ingredients into your blender OR food processor in the order that they are listed
- 2. Pulse the blender OR food processor until the consistency is even (for chunkier salsa, pulse fewer times)
- 3. Pour your salsa into a small bowl
- 4. Take a tortilla chip and use it to try the salsa!
- 5. Store leftover salsa in an airtight container in the fridge



www.homeguides.sfgate.com



www.dreamstime.con



www.thecountrycook.ne

Be sure to record your favorite part(s) of the activity in your SuperYak's Adventures at Home Journal! Parents/Guardians can submit photos to SuperYak's Adventures at Home Blog through CYY's website.



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## SuperYak's Extra Challenges

- If you want to have a spicier salsa, try adding a few slices of jalapenos to your ingredients!
- Did you like your salsa? Think about the taste, temperature, and texture as you try it!
  - o For taste, was it sweet, sour, spicy, or bitter?
  - For temperature, was it warmer or colder than you expected?
  - For texture, was it smooth, chunky, watery, or thick?
- What was your favorite food that you made in Cooking Class last summer? Find out what ingredients were in the recipe and try making it at home!



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Insert the instructions from Cassi's 2019 Cooking class