

Authentic Mexican
SALSA

AT HOME



FLAVOURS[®]
of **MEXICO**

Sunny and Hector Corona

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SALSA ROJA - MILD



Prep Time: 10 mins
Cook Time: 5 mins



Total Time: 15 mins



INGREDIENTS

- 6 Tomatoes
- 2 Onion
- 1/4 bunch of coriander
- 1 clove of garlic
 - 1 jalapeño seeds removed - Wash to remove all seeds
- Olive oil
- ½ tsp salt



INSTRUCTIONS

1. Puree the tomato, garlic, salt and deseeded jala-peño in a blender
2. Dice the onions and the coriander.
3. Add olive oil to a pan on medium heat.
4. Sauté the diced onion and coriander together.
5. Add the tomato and chilli mixture to the pan.
6. Heat over medium high heat until it begins to boil, and then remove from heat.
7. Allow to cool.
8. Put the salsa in a bowl and serve.
9. Salsa will keep in the fridge for 2 weeks. in an air tight container.



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MILD AUTHENTIC MEXICAN SALSA VERDE



Prep Time: 10 mins
Cook Time: 5 mins



Total Time: 15 mins



Servings: 6 people



INGREDIENTS

- 6 Tomatillos or 1 x 400g canned tomatillos drained
- 1 bunch fresh Coriander including the root - finely chopped
- 3 Cloves of Garlic
- 1 Onion
- Jalapenos seeds removed and washed - it
- ½ tsp Salt
- ¼ cup of lime juice
- Olive Oil



INSTRUCTIONS

1. Saute the tomatillos, the onion, and the jalapenos in a preheated frying pan with some olive oil for 5 minutes.
2. After 5 minutes, add the garlic cloves and continue cooking until the tomatillos are slightly browned.
3. Remove from the heat and blend the ingredients with the cilantro and salt in a blender.
4. If you want a thinner consistency, add a small amount of oil and blend again.

Salsa will keep in the fridge for two weeks in an air tight container.



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SPICY SALSA ROJA



Prep Time: 10 mins
Cook Time: 5 mins



Total Time: 15 mins



INGREDIENTS

- 6 Tomatoes
- 2 Onion
- 1/4 bunch of coriander
- 1 clove of garlic
- 1 tablespoon chipotle in adobo
- 1/4 cup lime juice
- 1 tbs olive oil
- 1/2 tsp salt



INSTRUCTIONS

1. Puree the tomato, garlic, salt and chipotle in adobo in a blender.
2. Dice the onions and the coriander.
3. Add olive oil to a pan on medium heat
4. Sauté the diced onion and coriander together
5. Add the tomato and chilli mixture to the pan
6. Heat over medium high heat until it begins to boil, and then remove from heat.
7. Allow to cool
8. Put the salsa in a bowl and serve

Salsa will keep in the fridge for 2 weeks. in an air tight container



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SPICY SALSA VERDE



Prep Time: 10 mins
Cook Time: 5 mins



Total Time: 15 mins



Servings: 6 people



INGREDIENTS

- 6 Tomatillos or 1 x 400g canned tomatillos drained
- 1 bunch fresh Coriander including the root - finely chopped
- 3 Cloves of Garlic
- 1 Onion
- 2 -3 Jalapenos including seeds
- ½ tsp Salt
- ¼ cup lime juice
- Olive Oil



INSTRUCTIONS

1. Saute the tomatillos, the onion, and the jalapenos in a frying pan with some olive oil until browned
 2. Add the garlic cloves and continue cooking until the tomatillos are slightly browned.
 3. Remove from the heat and blend the ingredients and lime juice with the cilantro and salt in a blender.
 4. If you want a thinner consistency, add a small amount of oil and blend again.
 5. Serve in a bowl
- Salsa will keep in the fridge for two weeks in an air tight container



SALSA DE GUAJILLO



Prep Time: 15 mins
Cook Time: 50 mins



Total Time: 1 hr 5 mins



Servings: 8 people



INGREDIENTS

- 8 guajillo chillies
- 4 arbol chillies
- 4 cloves garlic
- 1 onion
- 1 bunch coriander
- chopped 3 to 4 cups water
- 2 tablespoons cooking oil
- Salt to taste



INSTRUCTIONS

1. Remove the stems, seeds, and veins from the guajillo. Discard.
 2. Toast the arbol and guajillo chillies in a lightly greased pan until they blister.
 3. Peel the cloves of garlic.
 4. Chop the coriander. You can use the stems and the roots – set aside.
 5. Put all the ingredients in a pan.
 6. Add just enough water to cover the ingredients, approximately 3- 4 cups.
 7. Bring the water to a boil then reduce the heat to low.
 8. Simmer for 1 minute then turn off the heat.
 9. Allow the ingredients to soak for 15 minutes.
 10. Place all of the ingredients including 2 cups water of the water from the pot and the coriander into a blender.
 11. Blend until smooth, about 2 minutes. Add a little extra water if needed to blend.
- Salsa will keep in an air tight container for two weeks and will freeze.





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