**Chopped Fresh Salsa**

1/4 of a yellow onion, finely diced

1/2 small jalapeno pepper, stemmed, seeded (optional), and finely diced

1 clove of garlic, minced

1 large-red ripe round tomato or 2 roma tomatoes, small dice

2 Tbsp. minced fresh cilantro leaves

1 Tbsp. lime juice or 1/2 a lime, juiced

Salt and pepper to taste

Prepare the onion, jalapeno, garlic, tomato, and cilantro, as directed, and place in a medium-sized bowl. Mix with a spoon until thoroughly combined. Add lime juice and mix to combine. Season with salt and pepper to taste.

**Guacamole**

1 avocado large, ripe

2 Tbsp. onion finely diced, red or white

2 Tbsp. cilantro fresh, minced.

⅓ jalapeno pepper, seeded and minced

¼ cup cherry tomatoes, cut into quarters or eighths

½ a garlic clove minced

½ a lime juiced

salt to taste

Prepare the ingredients according to the directions. Season with lime juice and salt.

**Baked Tostadas**

5-6 corn tortillas

1 Tbsp. vegetable oil

salt to taste

Preheat the oven to 375 degrees. Prepare a 1/2 sheet pan by covering it in foil, and greasing it with vegetable oil.

Place the tortillas on the sheet pan, then turn over so both sides are lightly coated in oil. Season the top of each tortilla to taste with salt.

Bake the tortillas until golden and crisp all over, or about 15-20 minutes.

Served topped with salsa or guacamole.