

# Chili's Salsa Copycat Recipe



5 from 7 votes

This Chili's Salsa Recipe is so easy to make at home and tastes just like the restaurant favorite appetizer.

Prep Time 5 mins	Cook Time 0 mins	Chilling Time 2 hrs	Total Time 2 hrs 5 mins
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Course: Snack    Cuisine: Mexican/Spanish    Keyword: Chili's Salsa    Servings: 8  
Calories: 29kcal    Author: Elise Donovan

## Equipment

- blender or food processor

## Ingredients

- 1 (14.5-ounce) can petite diced tomatoes
- 1 (10-ounce) can Original Ro\*tel Diced Tomatoes & Green Chilies
- 2 teaspoons diced jalapeno peppers canned or fresh (add more if you like it hot)
- ½ small yellow onion, thickly sliced
- 1 teaspoon garlic powder
- ½ teaspoon sugar
- 1 ½ teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon dried cilantro
- 2 teaspoons lime juice

## Instructions

1. Place all ingredients in a blender or food processor.
2. Blend for 20 seconds or until desired chunkiness.
3. Pour into a quart jar, cover, and refrigerate for at least 2 hours before serving.
4. Serve with tortilla chips.

## Notes

## Ways to Use Chili's Salsa

- Make salsa chicken, by pouring this salsa over chicken breasts and baking in the oven.
- Serve on top of cheese quesadillas, and add some extra green chilies as a garnish. Serve with sour cream and guacamole.
- Create a nacho platter with tortilla chips, melted cheese, jalapeños, sour cream, and guacamole, with Chili's salsa as a topping.
- Use the salsa to top your favorite tacos or burritos for a zesty, homemade flavor.
- Mix the salsa into Mexican rice or use it as a topping.

## **Nutrition**

Calories: 29kcal | Carbohydrates: 7g | Protein: 1g | Fat: 0.3g | Saturated Fat: 0.04g | Polyunsaturated Fat: 0.1g | Monounsaturated Fat: 0.1g | Sodium: 508mg | Potassium: 241mg | Fiber: 2g | Sugar: 4g | Vitamin A: 170IU | Vitamin C: 10mg | Calcium: 33mg | Iron: 1mg