

CULTURED SALSA WITH FRESH BASIL



Ingredients:

- 500 g (18 oz) cherry tomatoes - chopped
- 1/2 an onion - chopped
- 1/4 garlic clove - minced
- 3 green bell peppers - chopped
- handful of fresh basil
- teaspoon of Himalayan sea salt
- juice from one lime

Cultured salsa recipe

In a large bowl add the chopped tomatoes, minced garlic, peppers, basil, onion, lime juice and salt. Toss and mix thoroughly to combine. Taste the salsa to decide whether to add more salt. When the taste is right, add the salsa mixture to the Veggie Fermenter. Press the salsa down in the Kefirko jar so the veggies are fully submerged in the juice and add the glass weight. Close the lids and leave it to ferment at room temperature for 48 hours. Once fermented you can transfer it to smaller jars and cover with lid.

You can eat it right away or store in the fridge for several months. I like to add some corn and cucumbers to the salsa before serving to get more crunch. Then I use it to fill little gluten free

tortilla bowls made with corn flour. You can also serve it with cracker or chips, depending on your preference. Enjoy!

See more fermentation recipes [here](#).

Recipe by Vedrana Orlović, kefirolicious.com.

Products used to prepare this recipe:



[Veggie Fermenter](#)

[Buy on Kefirko.com](#)