

4' x 4' Salsa Garden

tomato		tomato	
jalapeno pepper	onions	onions	bell pepper
jalapeno pepper	cilantro	cilantro	bell pepper

What to buy:

Plants:

2 tomatoes *
2 jalapeno peppers
2 cilantro **
2 bell peppers
32 onion sets

Number to plant per square:

1 tomato per 4 squares
1 jalapeno per square
1 cilantro per square
1 bell pepper per square
16 onion sets per square

* I recommend 1 cherry tomato and 1 paste tomato

** As the cilantro gets bigger, go ahead and harvest and freeze.
It will bolt long before summer is over.

Fresh Salsa (Pico de Gallo) Recipe

1/2 cup cilantro, leaves only
5 cloves garlic, minced
2 jalapenos, chopped (or 1 jalapeno and 1 bell pepper, chopped for a milder salsa)
1 1/2 cups chopped onion
4 cups chopped tomatoes, any type
3 Tablespoons lime juice
1/2 tsp. salt
pinch cumin

For a chunky salsa, mix everything in a bowl and serve. For a smoother salsa, process everything in a blender or food processor to desired consistency.
Salsa will keep about a week in the refrigerator.