



Fustini's Salsa with Spicy Pita Chips

Ingredients

- 8 fresh ripe tomatoes, seeded and diced (or substitute 2 14½-ounce cans diced tomatoes, well drained)
- ½ red onion, diced
- 1 small bunch cilantro, finely chopped
- ¼ cup [Fustini's Iron Fish Honey Vinegar](#), more or less to taste
- ¼ cup [Fustini's Chipotle EVOO](#), more or less to taste

Spicy Pita Chips

- 5 whole wheat pita rounds
- ¼ cup [Fustini's Garlic olive oil](#)
- 2 Tsp coarse salt
- 2 Tsp cumin
- 1/8 Tsp chili powder

Directions

Step 1. Salsa

Mix all ingredients, then season with salt and pepper and chill. The flavors taste even better the next day, so make a day in advance when possible. Serve with spicy pita chips.

Step 2. Spicy Pita Chips

Preheat oven to 375 degrees. Cut each pita round into six triangles like a pie, leaving the top and bottom attached. Brush with Fustini's Garlic olive oil. Place pita triangles on a rimmed sheet pan lined with parchment paper or foil. Mix salt, cumin and chili powder. Sprinkle on pita triangles.

Bake 5 minutes or until golden brown and crispy.