

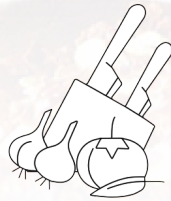
# Llajua

(Spicy Bolivian Salsa)

**Prep Time:** 10 minutes

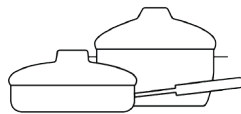
**Servings:** 4

**Fun Fact:** Spicy sauces made from tomatoes and peppers are very common in Bolivian cuisine.



## Ingredients

- 2 large jalapenos, minced (optional: remove seeds to make less spicy)    1 tablespoon of red onion, finely minced  
2 large tomatoes, finely diced    Salt  
1/4 cup of cilantro, chopped



## Directions

1. Mix all ingredients aside from salt in a bowl (or use a blender or food processor).
2. Add salt.
3. Serve as a condiment with any Bolivian recipe or as a snack with tortilla chips.