

Roasted Tomato Salsa

INGREDIENTS

- 2 pounds citrine tomatoes, halved lengthwise
- 6 unpeeled garlic cloves
- 1 large white onion, peeled, halved and cut into 1/2-inch slices
- 1 jalapeno pepper, stemmed and halved (discard the seeds to reduce the heat if you'd like)
- 1 large handful fresh cilantro leaves
- 1 tablespoon freshly-squeezed lime juice
- 2 teaspoons Kosher salt
- 1/2 teaspoon ground cumin



PREPARATION:

1. Preheat broiler to high
2. Arrange the citrine tomatoes (skin side up), garlic cloves (unpeeled!), onion and jalapeno (skin side up) in an even layer on a large baking sheet. Broil for 6-8 minutes, or until the tomatoes and jalapenos have blistered and blackened pretty thoroughly on top
3. Remove pan from the oven, and peel and discard the skin from the garlic cloves. Transfer the tomatoes, garlic, onion and jalapeno to the bowl of a food processor or blender. At this point (if you're feeling impatient and hungry), you can either go ahead and add in the remaining ingredients and puree the salsa until it's smooth while it's warm. Or you can transfer the roasted veggies to the refrigerator and let them chill until cooled, then proceed with adding in the remaining ingredients and pureeing the salsa until smooth
4. Taste, and season with extra salt or lime juice if needed. Serve immediately, or refrigerate in a sealed container for up to 3 days



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