

ROASTED VEGETABLE SALSA

If you're looking for a truly flavorful salsa with a kick, try this simple recipe. Roasting the vegetables really adds a depth of smoky flavor. It's great for dipping corn chips or using as a marinade or a topping for grilled chicken or fish. Enjoy!

INGREDIENTS

$\frac{1}{2}$ pound Italian Roma tomatoes

$\frac{1}{2}$ pound tomatillos, husked and washed

1 medium sweet onion

2 Tablespoons olive oil

3 garlic cloves, crushed

$\frac{1}{3}$ small can chipotles in adobo sauce, chopped

1 cup water

1 teaspoon salt

$\frac{1}{2}$ teaspoon freshly ground black pepper

$\frac{1}{2}$ bunch cilantro, leaves only, roughly chopped

PREPARATION

Preheat broiler. With a sharp knife, lightly pierce the skin on the tomatoes and tomatillos by making an "X" on each end. Quarter the onion. Drizzle with olive oil and season with salt and pepper. Place all on a baking sheet and broil, turning occasionally until charred, 10 to 12 minutes. Set aside to cool for ten minutes.

Peel the tomatoes and tomatillos. Rough chop the tomatoes, tomatillos, and onions.

In a saucepan, heat the oil, then add garlic and cook for one minute until fragrant. Add in tomatoes, tomatillos, onion, the chipotles in adobo sauce, water, salt, and black pepper.

Bring to a boil and then simmer for 10 minutes. Turn off heat and let cool for 10 minutes.

Transfer to a food processor or blender. Puree and strain. Fold in the cilantro. Serve at room temperature or slightly chilled. The salsa can be stored in the refrigerator for 3 to 5 days, or frozen for weeks.