

Gourmet on the Run

A Wine and Kitchen Shop

137 Marketplace Avenue ▪ Mooresville, NC 28117 ▪ 704-696-0030

Roasted Tomato Salsa

INGREDIENTS

1 lb Roma tomatoes, cut in half and seeded
½ cup onion, finely chopped
1 TBSP jalapeno, seeded and minced (optional)
¼ cup cilantro, loosely packed
1- 2 TBSP fresh lemon juice
½ - ¾ tsp coarse salt
¼ tsp fresh ground pepper

Notes:

- Serves 4 – 6 as an appetizer.
- Makes approximately 3 cups. Recipe can be halved.
- Can be stored in refrigerator up to 1 day (covered with plastic wrap).

METHOD

1. Preheat broiler. Broil tomatoes until skins begin to char, about 5 minutes. Remove from heat and allow to cool.
2. Place broiled tomatoes, onion, jalapeno and cilantro in the bowl of a food processor and process until tomatoes are finely chopped.
3. Season with lemon juice, salt and pepper.
4. Serve with tortilla chips or use as a condiment with quesadillas, tacos and burritos.

My Notes: