



ROASTED TOMATO SALSA

★★★★★ 5 from 23 reviews

🕒 prep time: 10 MINUTES 🕒 cook time: 7 MINUTES

🕒 total time: 17 MINUTES 🍴 yield: 4 -6 SERVINGS 1X

INGREDIENTS

SCALE 1x 2x 3x

- 2 pounds Roma tomatoes, halved lengthwise
- 6 unpeeled garlic cloves
- 1 chipotle chile in adobo sauce
- 1 large white onion, peeled and cut into 1/2-inch rounds
- 1 large jalapeño, cored* and halved
- 1 large handful fresh cilantro
- 1 tablespoon freshly-squeezed lime juice
- 1 teaspoon fine sea salt
- 1/2 teaspoon ground cumin

INSTRUCTIONS

- 1 Preheat broiler to high.
- 2 Arrange the tomatoes (skin side up), garlic cloves, onion and jalapeño (skin side up) in an even layer on a large baking sheet. Broil for 6-8 minutes, or until the tomatoes and jalapeños 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 jalapeño 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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NOTES

- i **Jalapeño notes:** I recommend 1 large (or 2 small) jalapeños for this recipe, but feel free to add extras (or leave the seeds in) for extra heat, or omit the jalapeño entirely if you prefer an even milder salsa.

Find it online: <https://www.gimmesomeoven.com/roasted-tomato-salsa/>