

FIRE-ROASTED RED SALSA

YIELD: 4-6 SERVINGS



INGREDIENTS

1 lb. roma tomatoes
about 3-4 medium tomatoes
2 serrano peppers
½ white onion, quartered
3 cloves garlic
½ bunch cilantro
kosher salt, to taste
1-2 Tbsp. avocado oil
or any neutral oil

METHOD

1. Preheat your oven to 500°F.
2. Place the tomatoes, onion, serrano peppers, and garlic on a medium sheet pan or oven-safe frying pan, drizzle with avocado oil, and sprinkle with a pinch of salt.
3. Roast in the oven for 20-25 minutes until the upper surfaces of the vegetables begin to slightly char, then remove from the oven and rest for 2-3 minutes.
4. Add all roasted vegetables into the blender, add the cilantro, and blend on high for 10 seconds.
5. Taste for seasoning and add salt to taste.

