

RECIPE

Roasted Tomato Salsa

12 servings

Ingredients

- 5 peeled, diced, seeded, tomatoes
- 2 teaspoons (about ½) minced jalapeño pepper
- 1/3 cup finely diced green onions
- 1 teaspoon olive oil
- 2 tablespoons fresh lime juice
- 1/4 cup fresh chopped cilantro
- 1 teaspoon minced garlic cloves
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon sea salt
- 1/2 teaspoon fresh ground black pepper

Directions

1. Preheat oven to 400°F.
2. Place tomatoes, jalapeños, and green onions into a medium sized bowl. Toss the vegetables with olive oil until completely coated.
3. Lay vegetables onto a baking sheet.
4. Roast the vegetables until browned, about 20 minutes. Remove from the oven and cool the vegetables completely.
5. Place roasted vegetables inside the base of a blender or food processor. Add the remaining ingredients to roasted vegetable mixture. Blend on low speed, until smooth, about 30 seconds.
6. Cool until ready to use. Serving size is 3 Tablespoons.

CALORIES	FAT	SAT FAT	CARBS	PROTEIN	FIBER	SODIUM
14	1	0	2	0	1	107