



Recipe Card

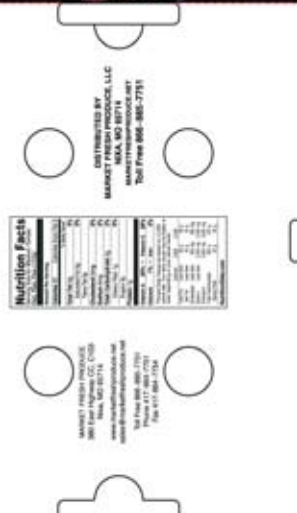
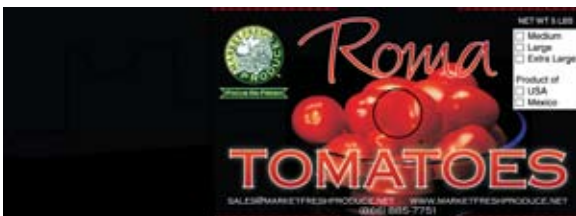
Roasted Roma Tomato Salsa

INGREDIENTS

12 roma (plum) tomatoes	1 tsp. ground cumin
2 cloves garlic, unpeeled	1/4 tsp. salt
1 small onion, quartered	3 tbs. fresh lime juice
1 jalapeno chile pepper	1/4 cup chopped fresh cilantro
1 1/2 tbs. olive oil	

DIRECTIONS

1. Preheat the broiler. In a medium baking dish, place Roma (plum) tomatoes, garlic, onion and jalapeno chile pepper. Drizzle with olive oil.
2. Checking often, broil 5-10 minutes, or until outsides of vegetables are charred.
3. Remove vegetables from heat. Remove and discard tomato cores, jalapeno stem and garlic skins.
4. In a food processor, coarsely chop the charred vegetables. Transfer to a medium bowl and mix in cumin, salt, lime juice and cilantro.



3-color

