

Roasted Tomato Salsa

MAKES APPROXIMATELY 3 CUPS



INGREDIENTS

- 3 jalapeño chiles, halved, seeds and ribs removed
- 1 ½ pounds ripe tomatoes (about 8 medium), cored and halved (quartered if large)
- ½ medium yellow onion, cut into ½-inch wedges
- 2 medium garlic cloves, peeled
- 1 tablespoon tomato paste
- 2 tablespoons vegetable oil
- ½ teaspoon ground cumin
- ⅛ teaspoon cayenne pepper
- 2 tablespoons minced fresh cilantro leaves
- lime juice to taste
- salt & pepper to taste

FIRST

Adjust an oven rack to the middle position and heat oven to 375° degrees. Mince one jalapeño and set aside. In a medium bowl, combine the tomatoes, remaining jalapeños, onion, garlic, tomato paste, ½ teaspoon kosher salt (1 teaspoon table salt), oil, cumin and cayenne; toss to mix thoroughly. Place vegetables cut side down on a rimmed baking sheet. Roast until the tomatoes are tender and the skins begin to shrivel and brown, 35 to 45 minutes; cool on the baking sheet for 10 minutes.

NEXT

Using tongs, transfer the roasted onion, garlic and jalapeños to the workbowl of a food processor. Process until almost completely broken down, about 10 seconds, pausing halfway through to scrape down the sides of the bowl with a rubber spatula. Add the tomatoes and process until the salsa is slightly chunky, about 2 to 3 two-second pulses.

LAST

Add cilantro, reserved minced jalapeño, salt, pepper and lime juice to taste.