

SALSA NORTEÑA

SERVES 2-4

AMOUNT	INGREDIENTS
4 Each	Roma Tomatoes, Medium
1 Each	White Onion, Small
1 TSP	Roasted Garlic
1 Each	Poblano Chile, Medium
1 Each	Jalapeño Pepper
1 Each	Lime
As needed	Kosher Salt

Norteña means 'North' and this salsa is indicative of Northern- style regional cuisine with Tomatoes, Poblano Chiles, Jalapeños, Garlic, and Onions as the key ingredients.

METHOD:

1. Roast tomatoes at 500 degrees in the oven until skin is lightly charred, leaving the tomatoes half cooked.
2. Slice white onion into ½ inch thick rounds and grill. Onions should not be too soft but have good grill marks on each side.
3. Roast poblano chile on the grill but do not burn. Once roasted, remove seeds and skin. Let cool to room temp or colder.
4. Roast garlic until slightly colored but not soft.
5. Place onions, garlic, poblano and jalapeño chiles in a food processor and puree thoroughly. Place puree in a bowl.
6. Add tomatoes to the food processor and pulse to a large chunk.
7. Add pureed tomatoes and squeezed lime to the remaining ingredients and mix to fully incorporate. Season with salt.

ENJOY!

