



Roasted Mexican Salsa

Serving:

6-8

Type:

appetizer, snack

Author:

Flora Farm, San Jose del Cabo, Mexico

Notes:

We made this salsa in a hand-on, al fresco cooking class at Flora Farm outside of San Jose del Cabo. Although I love fresh pico de gallo, made with raw ingredients, this recipe is better suited for winters in the northeast of the USA, when local, ripe tomatoes are non-existent. Grilling or roasting less than perfect winter tomatoes will greatly enhance their flavor.

Ingredients:

4-5 tomatoes

1/4 onion

1 clove garlic

1 jalapeno pepper

1 serrano pepper

1/4 cup cilantro, chopped

1 avocado, cubed

salt and pepper to taste

Directions:

Place tomatoes, onions, peppers and garlic (skin on) on hot grill, turning frequently for approximately 7-10 minutes, until soft and blackened.

Chop veggies and place in mixing bowl.

Add cubed avocado and chopped cilantro.

Toss gently and season with salt and pepper.

Tips:

Vegetables may be roasted in a 400 degree oven on a parchment lined sheet pan.

Adding juice of 1 lime will brighten the flavor of this roasted salsa. Use peppers sparingly if you are sensitive to spicy flavors.