

Robin's Super Yummy Roasted Salsa



Ingredients

5 Organic Tomatoes

3 cloves of garlic or 1 tsp garlic powder

½ white or yellow onion

A handful of fresh cilantro

Juice of ½ a lime

½ tsp chipotle chili powder (Salsa will be mild. For more heat increase chili powder.)

1 tsp salt

1 or 2 tbsp olive oil

Directions

Drizzle olive oil in a skillet. Cut tomatoes in half and place them, cut-side-down on the skillet. Fry at medium temperature for 5 minutes and add the cloves of garlic to the pan. Flip the tomatoes over for another 5 minutes. Then, set aside for 5 – 10 minutes to cool. Snip cilantro into small pieces with your kitchen scissors. Squeeze the lime into your bowl or food processor with the cilantro. When cool, put the tomatoes garlic and onions into the food processor with the lime and the cilantro. Or, if you are making this without a food processor (bless you!) chop the tomatoes, garlic and onions, then add them to the bowl with the cilantro and lime juice. Add salt and chili powder. Mix well. Get out that old pickle jar---and fill it up! It tastes best if you let the flavors “mingle” for a few hours before serving, but we can never wait that long...

