



FIRE-ROASTED TOMATO SALSA

INGREDIENTS

Mission® Thin & Crispy Tortilla Chips
1 1/2 lbs. Roma tomatoes, halved
1 Large onion, peeled and cut into wedges
8 Garlic cloves, unpeeled
2 Jalapeños, stemmed
1 tbsp. Vegetable oil (if using grill)
2 tbsp. Fresh lime juice
1 1/2 tsp. Cumin
1 tsp. Coriander
1/2 tsp. Dried oregano
1/2 tsp. Salt
1/2 cup Cilantro, finely chopped

INSTRUCTIONS

First, choose an oven broiler or an outdoor barbeque grill for cooking.

For broiler: arrange tomatoes, onion, garlic, and jalapeños on a baking sheet lined with foil. Broil close to the heat, turning vegetables occasionally until charred. 12-15 minutes. You may need to remove garlic from oven before other vegetables are finished cooking.

For grill: lightly brush tomatoes, onion, and jalapeños with oil. Place jalapeños and garlic in a grill basket, and place tomatoes and onion wedges directly on grill grate. Grill, turning frequently until vegetables are charred, about 10 minutes.

Once cooked, transfer tomatoes, onion, peeled garlic and jalapeños to a blender or food processor. For a milder salsa, remove seeds from jalapeños, Add lime juice, cumin, coriander, oregano, and salt to your blender or food processor and pulse until vegetables are finely ground. Transfer to a bowl and stir in cilantro, adding salt or lime juice if needed.

Serve with Mission® Thin & Crispy Tortilla Chips and enjoy!

Serves: 6-8 (3 cups)

Prep Time: 10 minutes

Cook Time: 15-20 minutes

